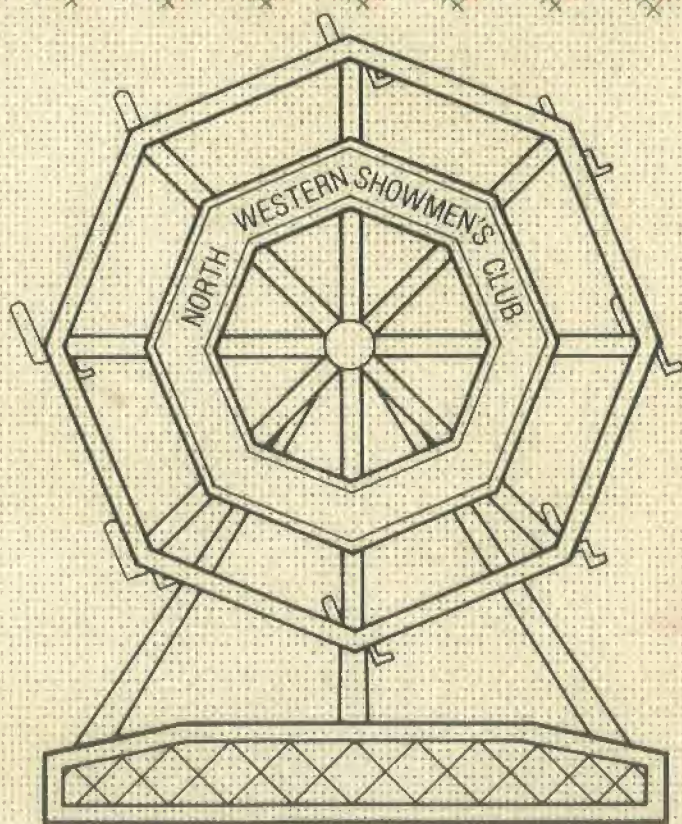


Carnie Cuisine

Cookbook



from the
NORTHWESTERN SHOWMENS
CLUB

Go Debbie Park
I want
Dad & mom

1983

Expression of Appreciation

The Cookbook Committee wishes to sincerely express our appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.


THE COOKBOOK COMMITTEE

*Joy Nelson - Chairman
Linda Poer
Bev Burback*

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COOKBOOK COMMITTEE

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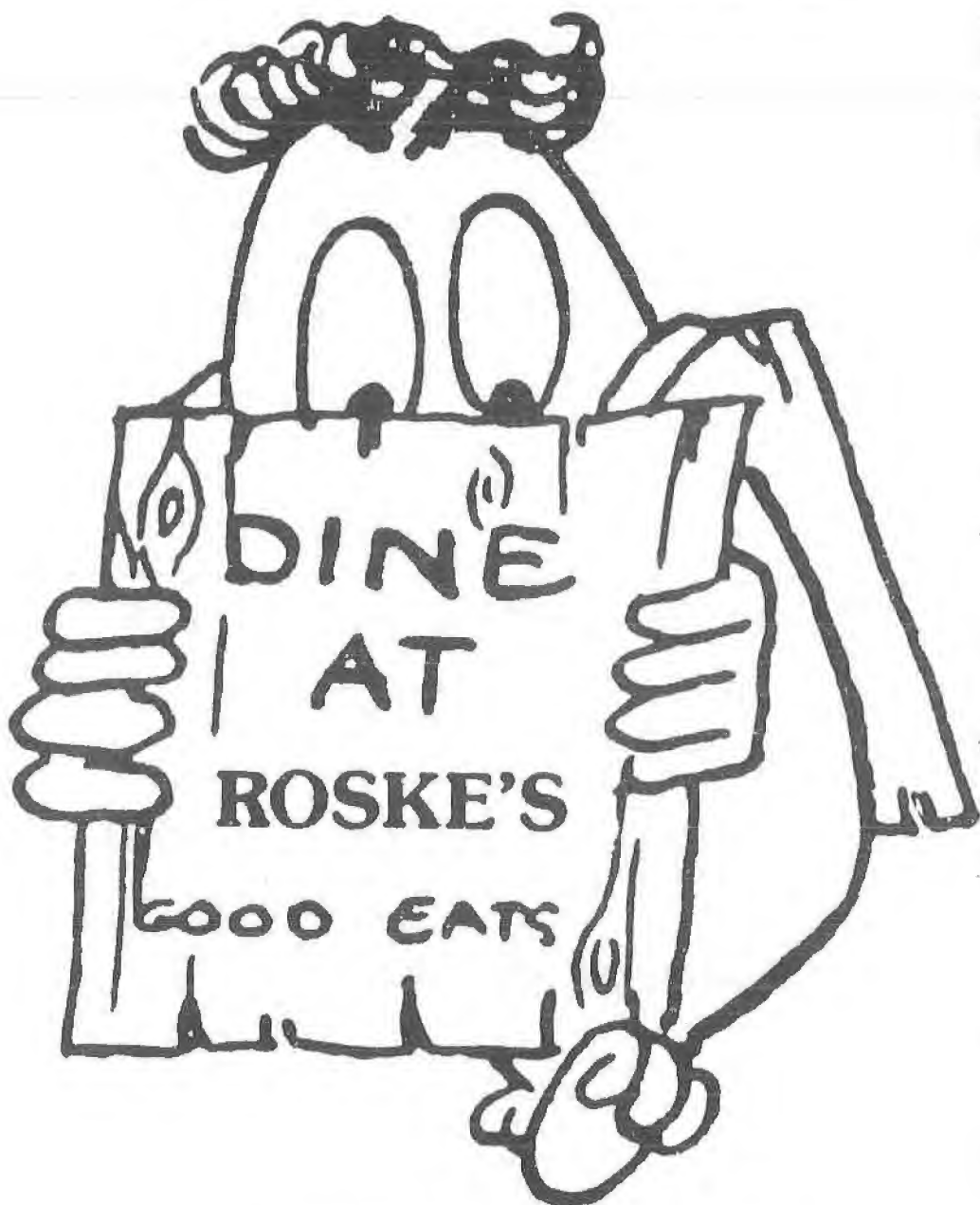
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Being a Part of it.

Appetizers, Pickles, Relishes



A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. **USES:** An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. **USES:** In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS, PICKLES, RELISHES

CHEESE FONDUE

5 c. processed Swiss American cheese	1/4 tsp. Acent Dash white pepper
2 c. water	Dash nutmeg
1 c. sauterne wine	1/2 loaf rye bread
1 tsp. garlic powder	1/2 loaf French bread
1 Tbsp. butter	

Grate cheese. Bring water, wine, butter and seasonings to a boil. Then add cheese and set into double boiler (use stainless steel or ceramic pot). Stir thoroughly with wooden spoon until cheese melts into a smooth, heavy sauce. (If fondue seems too thick, add more wine; if too thin, add more cheese.) Dice bread into 2 inch squares and brown lightly in oven.

Joy Nelson, Playland Shows

CRABMEAT CANAPE

1 small can crabmeat, drain	1/4 tsp. Worcestershire sauce 1/8 tsp. seasoned salt
2 (3 oz.) pkg. cream cheese	1 Tbsp. mayonnaise

Cream softened cream cheese; combine remaining ingredients. Spread on round cuts of bread. Place under broiler until bubbly and browned slightly.

Joy Nelson, Playland Shows

GRILLED CHEESE SANDWICH PIE

1 egg	1 c. (4 oz.) shredded Swiss cheese
1/2 tsp. salt	3/4 c. flour
1 tsp. grated Parmesan cheese	1/2 tsp. oregano 1/8 tsp. pepper 1 c. milk

Combine egg, flour, spices, Parmesan and 1/2 cup milk. Beat till smooth. Add remaining milk; blend. Stir in half of Swiss cheese. Pour into well-greased 9-inch pie pan. Bake at 425° for 30 minutes. Sprinkle remaining cheese over top and bake just until cheese is melted, about 2 minutes. Serves 4.

Pat Waler, Truch Wholesale Company

GUACAMOLE DIP

Beat 2 avocados, 1/2 medium onion, minced, 1 tablespoon vinegar, salt and pepper to taste and chopped green chili pepper to taste, until smooth. On medium mixer speed, chop fine 1 very ripe, peeled tomato. Fold into mixture. Serve as a dip.

Maxine Mitchell, Playland Shows

HOT CHILI DIP

3 lb. of hamburger
1 box Lipton onion
mushroom soup mix

1 large container sour cream
1 bottle chili dip or sauce
1 can refried beans

Cook hamburger, then add remaining ingredients. Heat until warm. Do not boil. Serve with taco chips.

Cathy Lynn Finch

SEAFOOD COCKTAIL

Use fresh seafood, frozen or canned. For each serving, use 4 to 6 cleaned, cooked shrimp or 1/4 cup flaked or pieces of cooked crabmeat or lobster. Season; add minced onion, finely diced celery. Or combine seafood with pieces of pineapple, grapefruit or avocado. Serve ice cold in lettuce-lined sherbet glasses or shells with cocktail sauce (below) and garnish of lemon or seasoned mayonnaise.

Cocktail sauce: Combine 1/2 cup chili sauce, 1/3 cup catsup (2 to 4 tablespoons). Prepare horseradish and 1 1/2 teaspoons Worcestershire sauce. Chill thoroughly.

Note: For a sharper sauce, add 1/4 teaspoon salt, 2 tablespoons lemon juice, dash of pepper and a few drops Tabasco.

Maxine Mitchell, Playland Shows, Inc.

NACHO DIP

1 (10 oz.) can bean dip
1 small can diced green
chilies

1 (8 oz.) ctn. avocado dip
1 c. shredded cheese
Chopped tomatoes

Layer in order. Top with sour cream.

Bev Burback, Funtastic Shows

SCOTCH EGGS

1 doz. hard-boiled eggs
1 1/2 lb. good sausage

2 egg whites, beaten a little

Cool and peel eggs. Cover eggs with a thin layer of sausage--keep hands wet. Dip in egg whites. Roll in seasoned bread crumbs. Bake at 325° for about 25 minutes. Keep turning so they will be round. Cool and slice into thirds.

Aileen Carter, Carter Concessions

SALSA

4 lb. peeled tomatoes
or 3 cans peeled tomatoes
10 cloves garlic, chopped
4 bunches green onions,
chopped
1 jalapeno pepper

1 red pepper
1 yellow pepper (chili huerito)
1 serrano pepper
2 chile verde pepper
2 bunches cilantro, chopped

Broil all peppers until outer skin is crisp and can be removed. Peel, seed and chop peppers. Put tomatoes in food processor and blend until well chopped. Combine all ingredients in bowl and refrigerate overnight. This is a mild sauce. Add zea instead of lea jalapeno and red pepper for more spice.

Debi Mendoza, Funtastic Shows

POACHING LIQUID AND SAUCE FOR FISH

Poaching Liquid:

1 qt. water	1 bay leaf
1 large onion, cut up	1 tsp. salt
6 black peppers (whole)	1/2 c. dry white wine
2 whole allspice	

Fish Sauce:

2 Tbsp. butter	4 Tbsp. butter, cooked till soft
1/2 lb. mushrooms, sliced	with shallots or green onions
and browned	Flour
	Whipping cream
	White wine

Combine poaching ingredients in large skillet. Cover and let simmer 20 minutes. Then cook your fish--snapper, halibut, etc.

Fish Sauce: Cook fish, then turn heat up. Reduce Poaching Liquid to 1/2. Add butter and shallots or green onions. Add some flour. Stir until bubbly, not brown. Add 2 1/2 cups of Poaching Liquid. Add 1/4 cup whipping cream or 1/3 cup flour or half & half. Stir until heated. Add mushrooms and about 1/4 cup or so of dry white wine and serve over fish--scallops--crab--shrimp. A little white pepper may be used.

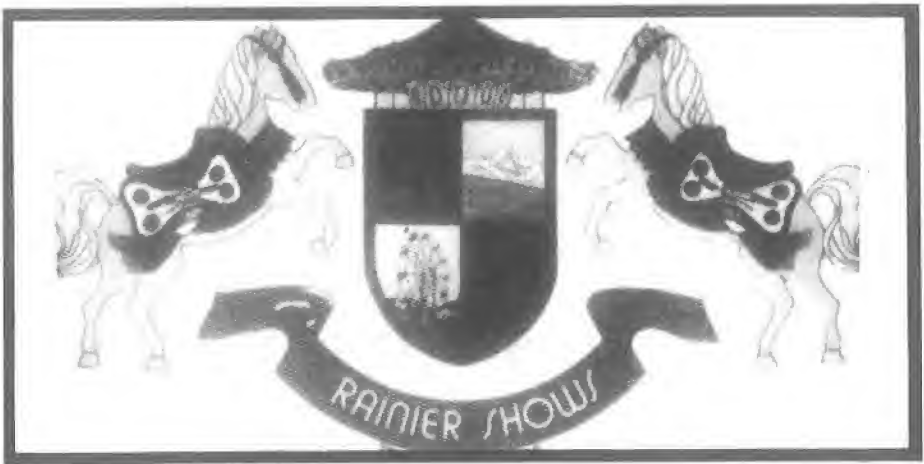
Marilyn Randall, Eastman Concessions

LEEK HORS D'OEUVRE

Party rye or French	Mayonnaise
bread	Parmesan cheese
Leek, sliced in 1/8 inch	
slices	

Use party rye or cut French bread in serving size squares. Coat with mayonnaise. Place a slice of leek, then cover with more mayonnaise and sprinkle generously with grated Parmesan cheese. Bake on cookie sheet in hot oven until browned. Delicious! A real party hit!

Treena Andersen, Rainier Shows



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TERIYAKI BEEF

3 lb. beef, sliced in 1/4 inch strips	2 to 3 small pieces ginger root, crushed
1 c. soy sauce	1 clove garlic, crushed
1/2 c. sugar	Monosodium glutamate
	Few drops sesame oil

Combine ingredients and marinate beef in refrigerator at least 4 hours. I marinate for 2 days. Broil 1 minute on each side.

Maurice E. Haworth (Age 17),
Playland Shows

SUPER CRANBERRY SAUCE

1 lb. cranberries	1 c. water
-------------------	------------

Boil 5 minutes. Put in blender; add 2 cups sugar; blend thoroughly. Pour into one large or 2 small molds and refrigerate.

Alice Dennistoun

LEMON BUTTER

6 medium size lemons	4 c. sugar
1/2 c. butter	6 eggs, well beaten

Grate peel of 4 lemons. Combine the peel and juice and let stand for 15 minutes. Melt butter in the top of a double boiler; stir in lemon juice and sugar. Cook until dissolved. This takes about 15 minutes. When the sugar dissolves, add the well-beaten eggs. Cook over simmering water until the mixture is the consistency of honey. Cool; pour into clear jars and store in refrigerator. This is excellent to have on hand and has many purposes, some of which are: Serve on English muffins, crumpets and nut bread. Serve in small tart shell with whipping cream or serve as a pie.

Irene Allin

O JOY GRANOLA

1/2 c. water (hot)	3/4 c. chopped almonds
1/2 c. honey (more to taste)	1 c. raisins
1/2 c. oil	3/4 c. chopped walnuts
2 tsp. vanilla	3/4 c. chopped dates
1 c. sunflower seeds	2 Tbsp. Brewer's yeast
1 c. sesame seeds	4 Tbsp. wheat germ
1 c. flat seeds	4 to 5 c. oatmeal

Mix first 4 ingredients together. Pour mixture over oatmeal and allow to soak in while adding right on top the remaining ingredients. Mix all together and spread on wax paper to dry or put on cookie sheet in oven at 200° for 6 hours. Store in refrigerator.

Joy Blake, Office Manager Funtastic Shows

ONION DRESSING FOR FRUIT SALAD

1/2 c. sugar	1 Tbsp. celery seed
1/4 tsp. mustard	1 medium onion, grated or grinder
1 tsp. salt	1/2 c. oil
3 Tbsp. vinegar	

Beat all ingredients well in blender. Makes about 1 cup. Double for 8 or more.

Alegra LeRoy, Oaks Amusement Park

CHEESE BALL

2 (8 oz.) pkg. cream cheese, softened	1/4 tsp. chili powder
4 Tbsp. mayonnaise or salad dressing	1 tsp. dill weed
1/4 tsp. garlic salt	1 tsp. celery seed
1/4 tsp. seasoning salt	2 Tbsp. finely chopped parsley
	2 drops hot pepper sauce (optional)
	1/2 c. finely chopped nuts

Combine all ingredients, except nuts. Roll into ball (if too soft, refrigerate for 30 minutes). Roll ball in chopped nuts.

Lora Lee

DILLY BEANS

2 lb. green beans,	4 heads dill
trimmed	2 1/2 c. water
1 tsp. cayenne pepper	2 1/2 c. vinegar
4 cloves garlic	1/4 c. salt

Pack long, tender, green beans lengthwise into hot, clean canning jars, leaving 1/4 inch head space. To each quart, add 1/4 teaspoon cayenne pepper, 1 clove garlic and 1 head dill. Combine remaining ingredients and bring to boiling. Pour boiling hot over beans, leaving 1/4 inch head space. Adjust caps and process 10 minutes in a boiling water bath. Let stand at least 2 weeks before tasting to allow the flavor to develop.

Betty Pittman, Clark County Fair

VIDA CHAPTER SANDWICH

1 can Spam	3 stocks celery
4 hard-boiled eggs	Minced onion
1 small can chopped, ripe olives	Mayonnaise

Grind Spam, eggs and celery. Mix with other ingredients. Spread generously on 1/2 French roll or hot dog bun. Split lengthwise. Put a strips of cheese on top and heat in oven until cheese starts to melt. Makes 24 halves or 1 dozen sandwiches; 300° oven.

Josephine Meeker, Meeker Shows

DILL PICKLES

2 c. water	1 bay leaf
1 1/2 c. vinegar	1 clove garlic per qt.
1/4 c. ice cream salt	1 head dill
1 red pepper (optional)	1 grape leaf

Boil together water, vinegar and salt. Pack into sterilized jars: pepper, bay leaf, garlic, dill, grape leaf. Pack cukes into quart jars. Pour liquid, boiling, over cukes. Seal and serve after 3 months.

Ida Doyle

**** NOTES ****

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of the cookbook.

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Soups, Salads, Vegetables



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12" sheet cake 1½ 10" layer cakes	1 12×20" sheet cake 3 10" layer cakes	2 12×20" sheets cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

SOUPS, SALADS, VEGETABLES

AUCKLAND GREEN CLAM CHOWDER (Mrs. W. M. Gleason, Seattle)

This recipe took first place at the Puget Sound's Best Clam Chowder Contest in June, 1981. It's quite unusual, but very good.

1/2 c. chopped onion	1/4 tsp. garlic powder
1/4 c. butter	1 (6 1/2 oz.) can chopped clams
1/4 c. flour	with juice
1/4 tsp. thyme	2 c. clam nectar
1 Tbsp. chervil	1/2 c. milk
1/4 tsp. ginger	1/2 c. sauterne
1/4 tsp. pepper	

1. Saute onion in butter until tender, but not brown.
2. Stir in flour and flavorings; cook slowly for 5 minutes.
3. Add clams, nectar and milk; bring just to a boil; reduce heat and keep just under simmer for 1 hour.
4. Stir in wine. If a thinner chowder is desired, add additional milk. Makes three servings. I doubled it and ate half of it myself.

Sharon Wilson,
Jack Roberts Productions

TACO SALAD

3 chopped tomatoes	1/2 lb. Cheddar cheese, grated
1 lb. ground round, browned	1 head of lettuce
1 can red kidney beans	1 large bottle of Kraft Russian dressing
1 can garbanzo beans	1 can pitted olives
1 bunch of green onions, sliced	1 pkg. of Doritos taco chips, semi crushed

Toss together and serve in large, deep platter.

Bob Carlson,
Manager Western Washington Fair

CARROT SALAD

3 to 4 carrots, grated
10 to 12 marshmallows

1/2 c. grated coconut
Salt and pepper to taste
Mayonniase to taste

Mix all ingredients together. Serve cold.

Dottie Marco,
Marco Concessions, Canada

8 LAYER SALAD

Chop very finely and layer:

1 head iceberg
1 head romaine
1 head red leaf

2 bunches green onion
2 cans water chestnuts
1 pkg. frozen peas

Cover with 1 quart mayonnasie. Let set overnight (cover tightly). Chop 6 hard-boiled eggs; grate 1 pound sharp cheese; cook and crumble 1 pound bacon. Pour over mayonnaise before serving and mix well.

Bev Burback, Funtastic Shows

HEARTY GOLDEN CHOWDER

2 c. boiling water
2 c. chopped potatoes
1/2 c. carrot slices
1/2 c. celery slices
1/4 c. chopped onion
1 Tbsp. chopped chives

1 tsp. salt
A dash of pepper
1/4 c. margarine
1/4 c. flour
2 c. milk
2 c. shredded sharp Cheddar
cheese

Add water to potatoes, carrots, celery, onion, chives, salt and pepper. Cover; simmer 10 minutes. Do not drain. Make white sauce with margarine, flour and milk. Add cheese; stir until melted. Add undrained vegetables. Heat, do not boil. Top with additional chives, if desired. 6 to 8 servings.

Grace Nelson, Playland Shows, Inc.

ESCALLOPED CORN

1 egg, beaten	3/4 tsp. salt
No. 2 can creamed corn	1 c. bread crumbs
1 c. milk	1/2 c. sharp cheese

Mix in shallow baking dish. Bake at 350° for 1/2 hour.

Grace Nelson, Playland Shows, Inc.

FRESH ZUCCHINI SOUP

1 1/2 lb. fresh zucchini (3 c.)	1/2 tsp. basil
2 slices bacon, cooked and coarsely chopped	1 small clove garlic
1 small onion, chopped	2 tsp. chopped parsley
2/3 c. condensed consomme	Grated Parmesan cheese
1 1/3 c. water	1/2 tsp. salt
	1/8 tsp. pepper
	1/2 tsp. seasoning salt

Trim off stems and blossom ends of zucchini. Wash; cut into 1/2 inch chunks. Place in saucepan with bacon, onion, consommer, water, basil, garlic, parsley, salts and pepper. Cover and cook with zucchini mixture in blender, about 2 cups at a time, until smooth. Reheat soup to serving temperature. Sprinkle cheese over each serving. Yields: 4 to 6 servings.

Sam and Delores Philip,
Multnomah County Fair

MARSHMALLOW SURPRISE

4 to 5 sweet potatoes	1 Tbsp. butter
Marshmallows	Salt and pepper to taste

Peel and boil potatoes until done. Drain and mash; season with salt, pepper and butter. Put into casserole dish. Spread marshmallows over top. Place under broiler until marshmallows are melted and brown, 4 to 5 minutes. Watch closely so as not to burn.

Dottie Marco,
Marco Concessions, Canada

SPANISH RICE

2 c. rice, wash well

1/3 c. oil in frypan, heat, add rice

Stir until brown.

1 (46 oz.) tomato juice
1 chopped onion
1 cut and diced green chili

1 heaping Tbsp. chili powder
Salt
1 diced pimento
1/2 c. chives

Combine all ingredients, then add rice. Cook over medium heat until done. Add more tomato juice, if necessary, for moisture in cooking.

Faye Wilson

SWEET & SOUR RED CABBAGE

1 head red cabbage,
finely chopped
1 onion, diced
2 apples, diced, do not peel
1 1/2 c. water
1 c. vinegar

1/2 c. sugar (I use brown)
3 Tbsp. bacon drippings
1 tsp. salt
1 bay leaf
2 cloves, remove heads

Combine all ingredients; cover and simmer for 1 1/2 hours or longer, stirring occasionally. Taste and add a wee bit more sugar if too tart.

Eve Andersen, Rainier Shows

ALMOND RICE

3/4 c. rice
1 onion
2 Tbsp. butter
3 Tbsp. raisins

1 1/2 c. chicken stock
1/2 tsp. salt
1/2 c. toasted almond slices
1 Tbsp. chopped parsley

Peel and finely chop the onion. Melt the butter in a saucepan and add the onion. Put a lid on the pan and cook over low heat for about 5 minutes, until onion is soft. Add rice and

toss with onion and butter. Stir in raisins and add the stock and salt. Bring to a boil; lower heat; cover. Simmer the rice for 15-20 minutes or until tender. When cooked, fluff rice with fork; fold in almonds; put in hot dish and sprinkle with parsley. Serves 4. Good with poultry and ham.

Chris Hoss, S. and H. Concessions

CARROTS WITH CHEESE

3 Tbsp. melted butter	Dash cayenne
3 Tbsp. flour	3/4 c. grated cheese
1/2 tsp. salt	3 1/2 c. cooked carrots

Blend butter and flour. Add milk. Slowly cook until thickened, stirring constantly. Add seasonings and 1/2 cup cheese. Place carrots in buttered baking dish. Cover with sauce and sprinkle top with remaining cheese. Bake in moderate oven at 350° for 15 minutes. Serves 6 to 8.

Traci Hoss, S and H. Concessions

BEEFY RICE

1 c. rice	1/2 c. chopped onion
1 can beef consomme	4 Tbsp. margarine
2 cans water	1 small can drained mushrooms
1 bouillon cube	

Saute onions in margarine. Add uncooked rice and saute for a few minutes. Add a pinch of oregano and remaining ingredients into casserole dish and bake in oven at 350° for one hour.

Treena Andersen, Rainier Shows

SAUSAGE ZUCCHINI BOATS

4 medium zucchini	1/2 c. fine bread crumbs
1/2 c. water	1/2 c. Mozzarella, shredded
1/2 lb. bulk sausage	1/3 c. grated Parmesan
1/4 c. onion, chopped	1/4 tsp. each salt and thyme
1 slightly beaten egg	1/8 tsp. each garlic powder and pepper

Halve zucchini lengthwise; scoop out pulp, leaving 1/4 inch shell. Chop enough pulp to make 1 cup; set aside. Place zucchini shells, cut side down, in large skillet; add 1/2 cup water; cover and simmer about 3 minutes or till tender; drain and remove zucchini; sprinkle lightly with salt. In skillet, cook sausage and onion till meat is browned and onion is tender; drain off fat. Stir in reserved zucchini pulp, egg, crumbs, Mozzarella and Parmesan and seasonings; mix well. Place zucchini shells in shallow baking dish; spoon mixture into shells; sprinkle with paprika; bake, uncovered, in 350° oven 25 minutes or till heated through.

Alice Dennistoun

PEA SALAD

1 (#303) can peas, drained	Salt and pepper to taste
2 boiled eggs, chopped	Mayonnaise
3 or 4 sweet pickles, diced	

Mix together like you would potato salad. For a change, use peas with pearl onions.

JoAnn Fuller, Carousel Midway Shows

CREAMED CUCUMBERS

2 nice sized cucumbers	1 c. sour cream
(6 or 8 inches)	4 tsp. sugar
1/2 slicing onion	1 tsp. salt
1 c. mayonnaise	

Mix mayonnaise, sour cream, sugar and salt together. Slice the cucumbers and onion thinly. Pour dressing over cucumbers and onion, then mix. If Walla Walla sweet onions are available, you might want to use a whole onion.

JoAnn Fuller, Carousel Midway Shows

GLORIFIED RICE

1 c. cold, boiled rice	1/2 tsp. vanilla
1/2 c. sugar	1 c. whipping cream
1 1/2 c. crushed pineapple, drained	1 c. miniature marshmallows

Mix all together well. Chill thoroughly before serving.
Serves 6 to 8.

Nancy Moyer, Carousel Midway Shows

RICE DISH

2 c. rice	1 c. chopped celery
2 lb. of pork sausage or lamb (I use hamburger)	1 c. chopped green peppers (optional)
1 c. chopped onions	2 cans cream of chicken soup

Brown sausage; add celery, onions and peppers; saute approximately 10 minutes. Add chicken soup; cook rice in 4 cups water; mix with above and bake in 9x13 inch casserole. Bake 1 hour at 350°. Freezes well.

Pat Poe, Funtastic Shows

CHERRY SALAD

1 can Eagle Brand milk	1/4 c. lemon juice
1 can cherry pie filling	1 c. chopped nuts
1 can crushed pineapple, drained	1/4 tsp. almond extract

Mix ingredients together. Fold in 2 cups Cool Whip.
Refrigerate.

Carole Slough, Western Shows

CHRISTMAS EVE SCALLOPED POTATOES

1 (10 1/2 oz.) can condensed Cheddar cheese, cream of celery, chicken or mushroom soup	8 c. thinly sliced, parboiled potatoes
1/2 to 3/4 c. milk per can of soup used	1 medium onion, thinly sliced
Dash pepper	1 Tbsp. margarine
	Dash paprika
	Diced ham as desired
	Grated cheese

Blend soup, milk and pepper. Add ham and cheese. Mix well. Arrange alternate layers of potatoes, onion and sauce in 4 quart casserole. Dot top with butter; sprinkle with paprika. Bake, uncovered, about 30 minutes or until bubbly.

Lora Lee

POTATO SALAD

10 lb. potatoes	2 Tbsp. mustard
1 doz. eggs	2 Tbsp. sugar
2 bunches green onions	Mayonnaise to moisten
Salt to taste	

Boil potatoes and eggs. Let cool; peel and cut into small pieces. Chop onions; add to potatoes. Add salt, mustard and sugar and moisten with mayonnaise.

Nellie Parker, Rainier Shows

CARROT SALAD

5 c. sliced, cooked carrots	1 medium onion
1 medium green pepper	

Marinade:

1 c. tomato soup	3/4 c. vinegar
1/2 c. salad oil	1 c. sugar
1 tsp. Worcestershire	1 tsp. salt
sauce	1 tsp. pepper

Pour cooked vegetables, hot, into marinade and marinate for at least 12 hours.

Nellie Parker, Rainier Shows

TACO SALAD

2 heads lettuce	1 can black olives
1/2 qt. mayonnaise	2 cans drained kidney beans
3 lb. lean hamburger	2 ripe, large tomatoes
1 large yellow onion	3 pkg. taco seasoning
2 lb. Cheddar cheese	2 bags taco chips (regular
(sharp)	flavor)

Fry hamburger; drain; add taco seasoning; cook, then chill. Clean and rip lettuce. Grate cheese. Cut onion, tomatoes and olives. Mix everything together, adding mayonnaise and chips last. Take 1 1/2 - 2 hours to make. Large group serving. You can vary mayonnaise, onions and seasoning and cheeses to personal taste.

Teri Bradshaw Slattery,
Funtastic Shows

ITALIAN ZUCCHINI PIE

4 c. thinly sliced, unpeeled zucchini	1 c. coarsely chopped onion
1/2 c. margarine	1/2 c. chopped parsley or
1/2 tsp. salt	2 Tbsp. parsley flakes
1/2 tsp. pepper	1/4 tsp. garlic powder
1/4 tsp. oregano leaves	1/4 tsp. sweet basil leaves
8 oz. Mozzarella cheese	2 eggs, well beaten
2 tsp. mustard	1 (8 oz.) can refrigerator crescent dinner rolls

Heat oven at 375°. Use a 10 inch skillet. Cook zucchini and onion in margarine until tender, about 10 minutes. Stir in parsley and seasonings. In a large bowl, blend eggs and cheese. Strain vegetable mixture. Separate dough into 8 triangles. Place in ungreased 11 inch quiche pan, 10 inch pie pan or 8x12 inch baking dish; press over bottom and up sides to form crust. Spread crust with mustard. Pour the vegetable mix evenly into crust. Bake at 375° for 18-20 minutes or until knife inserted near center comes out clean. If crust becomes too brown, cover with foil during the last 10 minutes of baking. Cool 10 minutes before serving.

Sharron Lee

GREEN BEAN FRITTERS

1 lb. can French cut green beans, drained	1/2 tsp. baking powder
1 egg yolk	1/2 tsp. salt
1 1/2 c. milk	1/4 tsp. pepper
3/4 c. flour	2 egg whites, stiffly beaten

Place drained beans between paper towels to dry. Beat egg yolk with 1 1/2 cups milk. Add and stir in beans. Fold in egg whites and drop by teaspoon full in hot deep oil. Fry to golden brown and serve warm with Hot (sweet) Mustard Sauce.

Alegra LeRoy, Oaks Amusement Park

HOT MUSTARD SAUCE

1 c. white vinegar	1 c. sugar
1 c. dry mustard	1/2 tsp. salt

Stir together vinegar, dry mustard. Add sugar and salt. Add mustard and vinegar and bring to slow boil, stirring constantly till thick. Refrigerate. Makes enough for several batches of beans. Can freeze.

Alegra LeRoy, Oaks Amusement Park

PISTACHIO SALAD

1 (3 3/4 oz.) pistachio instant pudding	1-2 c. Dream Whip
1 (20 oz.) can pineapple	1 c. miniature marshmallows
	1 c. walnuts or pecans

Drain juice from pineapple. Add to pudding. Add in Dream Whip, marshmallows and nuts. Chill before serving.

Phyllis Sade, Playland Shows
Gerry Mitchell

SPAGHETTI SALAD

1/2 lb. spaghetti	1 large tomato
1/2 bottle Schilling salad topping	1 cucumber
8 oz. bottle Italian dressing	1 bell pepper
	1 red onion

Break up (small) and cook spaghetti. When cool, add salad topping and Italian dressing. Chop up and add tomato, cucumber, pepper and onion. Mix well and chill (covered) for at least 2 hours. For best results, leave overnight.

Phyllis Sade, Playland Shows
Gerry Mitchell

SPINACH CREPES

1 pkg. frozen spinach, thawed, drained	2 eggs
1 1/2 c. Wondra flour	2 c. milk
1/2 tsp. salt	4 Tbsp. melted butter

Blend everything in blender very thoroughly. Cook crepes one side only; cool. Turn uncooked side down and on each crepe, 1 thin slice ham and 2 tablespoons grated Cheddar or Monterey Jack cheese. Roll and put seam side down. Place in buttered baking pan. Cover with sauce (1/2 cup melted butter to 1 cup sour cream; blend thoroughly). Sprinkle with grated Parmesan cheese. Bake at 300°, 10 minutes.

Alice Denmsitoun

CORIANDER-BROCCOLI-CARROTS

1 lb. each broccoli and carrots	1/2 tsp. salt
4 Tbsp. butter or margarine	1 tsp. chicken stock base, dissolved in 1 c. hot water
1 small onion, chopped	1/2 c. half & half
3 Tbsp. flour	1 1/2 tsp. Dijon mustard
1 tsp. coriander	3 Tbsp. minced parsley
1/8 tsp. each nutmeg and pepper	

Peel broccoli stems and carrots; cut flowerets from broccoli and set aside. Cut broccoli stems and carrots into 1/2 inch pieces and steam over boiling water for 8 minutes; add flowerets and continue steaming for 3-4 minutes; drain and set aside. In wide frypan, melt butter; add onion and cook until soft. Blend in flour, coriander, nutmeg, pepper and salt; cook

stirring until bubbly; gradually pour in chicken stock and the half & half; continue cooking until sauce boils and thickens. Stir in mustard, parsley, carrots and broccoli.

Alice Dennistoun

ASPARAGUS CASSEROLE

1 (1 lb.) can green asparagus, drained, or 1 (10 oz.) pkg. frozen	1 pimento, cut in small pieces 1 c. Cheddar cheese, cut in 1/4 cubes
3 eggs	1 c. milk
1 tsp. salt	3 Tbsp. butter or margarine
1/4 tsp. pepper	
3/4 c. cracker crumbs	

Cut asparagus into 2 inch pieces. Beat eggs well and add salt, pepper, crumbs, pimento, cheese and milk. Stir in asparagus and pour into 1 1/2 quart casserole. Melt butter and pour over top. Bake in 350° oven, uncovered, until custard has set, about 30 minutes. This dish can be assembled ahead, pouring melted butter over top just before baking. Makes 6 servings.

Eunice Randolph, Rainier Shows

COPPER PENNIES

2 lb. carrots, scraped and cut in circles	1 c. sugar
1 small onion, diced	3/4 c. vinegar
1 small green pepper, diced	1 tsp. prepared mustard
1 can tomato soup	1 tsp. Lea & Perrins sauce
1/2 c. salad oil	1 tsp. soy sauce

Cook carrots in salted water until tender; drain. Blend soup, oil, sugar, vinegar, mustard, Worcestershire sauce and soy sauce. Pour over vegetables; cover dish tightly with foil; refrigerate for at least overnight or up to 1 week. Remove carrots with slotted spoon to serve. Serves 16.

Josephine Meeker, Meeker Shows

SEATTLE GOURMET BROCCOLI

3 lb. broccoli or 3 (10 oz.)	2 c. milk
pkg. frozen, chopped	6 Tbsp. butter
broccoli	2/3 c. hot water
1/4 c. butter or margarine	2/3 (8 oz.) pkg. herb seasoned
1/4 c. flour	stuffing mix
1 1/2 Tbsp. chicken seasoned	2/3 c. coarsely chopped walnuts
stock base	or slivered almonds
1/2 tsp. salt	

Cook fresh broccoli in boiling, salted water until tender crisp; drain and chop coarsely (cook frozen as per directions). Make white sauce by blending 1/4 cup butter, flour, chicken stock base and salt. Add milk and cook until thickened. Meanwhile, melt 6 tablespoons butter in hot water; pour over stuffing mix. Add nuts and toss together. Turn broccoli into greased 2 quart casserole. Pour the white sauce over and top with stuffing; press down slightly. Bake in hot (400°) oven for 20-25 minutes. Serves 8-10.

Beverly Hughes, Hughes Amusement
Enterprises, Seattle

CRAB LOUIS

Fresh, live crab. Clean and cook in large pot of water with salt and 1 or 2 tablespoons pickling spices. Cool and remove meat from shells.

1 head iceberg lettuce	4 hard-boiled eggs
4 tsp. chives	

Prepare following sauce in advance:

1 small onion, finely	1 c. mayonnaise
grated	1/4 c. chili sauce
3 sprigs parsley or	1/16 tsp. cayenne pepper
1/2 tsp. dried parsley	1/3 c. heavy cream, whipped
flakes	

Place prepared lettuce in bowl; top with crabmeat. Arrange sliced eggs and parsley; ripe tomatoes, quartered and arranged with eggs give added color. Top with sauce and enjoy.

Betty Pittman, Clark County Fair

-- ** NOTES ** --

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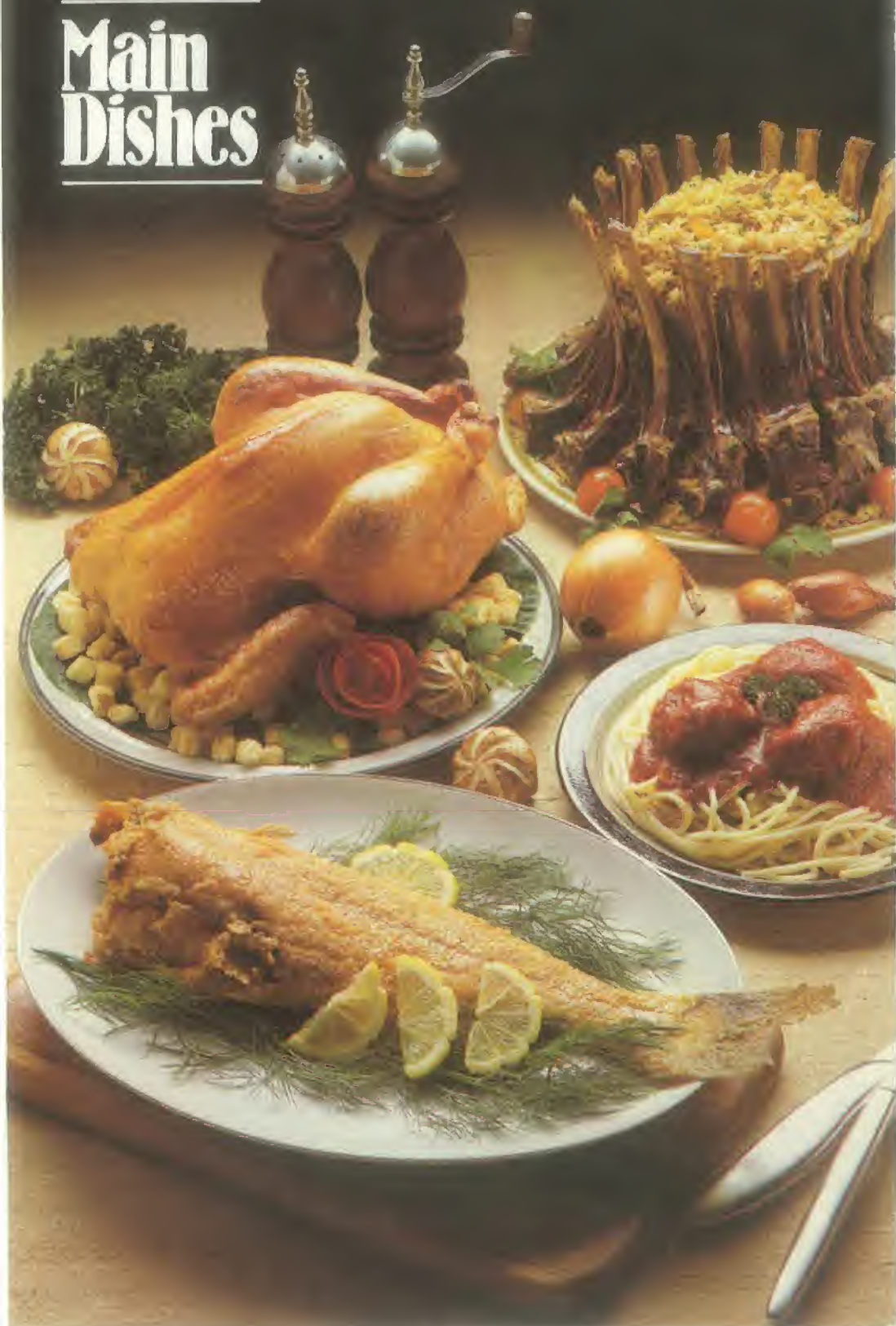
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EASTMAN CONCESSIONS

Frank and Dorothy

Wishing the NORTHWESTERN SHOWMEN'S CLUB
good luck on their cookbook

Main Dishes



MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast ¹ (10-inch ribs)	4	1¾ 2	140° (rare) 160° (medium)
¹ If using shorter cut (8-inch) ribs, allow 30 min. longer		2½	170° (well done)
	8	2½ 3 4½	140° (rare) 160° (medium) 170° (well done)
Rolled Ribs	4	2 2½ 3	140° (rare) 160° (medium) 170° (well done)
	6	3 3¼ 4	140° (rare) 160° (medium) 170° (well done)
Rolled rump ²	5	2¼ 3 3¼	140° (rare) 160° (medium) 170° (well done)
Sirloin tip ²	3	1½ 2 2¼	140° (rare) 160° (medium) 170° (well done)
² Roast only if high quality. Otherwise, braise.			
LAMB			
Leg	6	3 3½	175° (medium) 180° (well done)
	8	4 4½	175° (medium) 180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY			
	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN			
(Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK			
(Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

MAIN DISHES

SOUTHERN BAKED PORK CHOPS

6 pork chops 1 inch thick	4 cloves garlic, <u>minced</u>
2 tsp. salt	2 Tbsp. lemon juice
1 tsp. pepper	2 c. grated Cheddar cheese

Trim fat off pork chops. Make paste of the salt, pepper and minced garlic. Spread both sides of the chops with the paste. Put in greased baking dish; sprinkle with the lemon juice. Bake at 350° for 30 minutes. Sprinkle each chop with the grated cheese. Bake 25 to 30 more minutes.

Alice Dennistoun

STROGANOFF

1 lb. hamburger	1 (8 oz.) can mushrooms
1 Tbsp. margarine	1 can cream of mushroom soup
1/4 chopped onion	1 (8 oz.) container sour cream
2 Tbsp. flour	Wide egg noodles

Brown hamburger and chopped onions in margarine. Stir in flour, then add mushrooms, sour cream and the mushroom soup. Mix together and pour over cooked, wide egg noodles. Serves 6.

Wendy Camp, Carousel Midway Shows

PORK LOIN - LUAU STYLE

1 double pork loin, rolled and tied (6 to 7 lb.)	1/3 c. cider vinegar
1 (8 oz.) jar baby food, peaches or apricots	1 Tbsp. soy sauce
1/3 c. catsup	1 tsp. ground ginger
	1/8 tsp. garlic powder

Heat oven to 325°. Insert meat thermometer if you have one in the center of the roast. Roast 2 1/2 to 3 hours or until roast thermometer reaches 170°. In the meantime, combine

other ingredients in a small saucepan; bring to boil, stirring frequently as this is easy to scorch. Remove from heat; brush roast several times with sauce during last 1/2 hour of cooking. Serve remaining sauce with roast.

Note: This may also be cooked on your barbecue rotisserie. Use a low glowing bed of coals.

Irene Allin

CHEESE SAUSAGE BREAKFAST SOUFFLE

10 slices white bread	2 1/4 c. milk
3/4 lb. grated Cheddar cheese	2 lb. Swift's Brown 'N Serve sausage, sliced
4 eggs	1 large can mushrooms
3/4 tsp. dry mustard	1 can cream mushroom soup

While browning sausage, grate cheese and slice bread into small cubes. Place into a buttered 9x12 inch casserole (crust and all). Alternate layers of bread, cheese, sausage and mushrooms. Beat eggs; add milk and mustard. Pour over casserole and let stand overnight. Before baking in morning, dilute mushroom soup with 1/3 cup milk, then spread over casserole. Bake at 325° about 1 hour. Serves 10 to 12 people. Crab, ham, chicken or turkey may be used. This is a good dish to make for Christmas morning.

Pat Poe, Funtastic Shows

TANGY BAKED STUFFED PORK CHOPS

1 1/2 to 2 c. favorite stuffing	Salt
6 double or pocket pork chops	Pepper
1 Tbsp. shortening	1/2 c. Heinz 57 sauce
	1/3 c. water

Prepare stuffing. Portion stuffing in pockets of pork chops; secure with toothpicks. Brown chops in shortening and season with salt and pepper. Transfer chops to baking pan. Combine Heinz 57 sauce with water and pour over chops. Cover pan. Bake in 350° oven 1 hour, 15 minutes or until tender. Remove toothpicks. Thicken sauce if desired. Makes 6 servings and about 1 1/2 cups sauce.

Kay C. Jarman,
Head of Sick and Welfare

SAUSAGE & CHEESE CASSEROLE

1 lb. pkg. seashell noodles	1 small can tomato sauce
1 1/2 lb. sausage (ground beef)	1 small can tomato paste
1 can cream of mushroom soup	4 kinds cheese (1/4 lb. each): sharp Cheddar, Mozzarella, Longhorn and Jack

Cook noodles; drain and place in 9x15 inch buttered baking dish. Cook sausage with tomato sauce, tomato paste and mushroom soup. Simmer until well done. Pour this mixture over noodles; slice cheese thinly; place on top of casserole. Bake, uncovered, for 1/2 hour at 350°. Let set for 15 minutes before serving.

Dick Gilbert, Meeker Shows

JOE'S SPECIAL

2 pkg. frozen spinach, thawed	1 medium size onion
1 1/2 lb. lean ground beef	6 eggs
	Mushrooms and garlic salt (optional)

Crumble ground beef and chopped onion. Cook in frying pan until done. Drain off fat; leave beef and onion in pan; add 2 tablespoons olive oil. Press spinach until most of the water is out so dish won't be watery. Add spinach to meat and onion. Cook for 15 minutes. Add sliced mushrooms and beaten eggs. Cook until eggs are done. When served, sprinkle a little Parmesan cheese on top.

Jan Gilbert, Meeker Shows

CHICKEN & RICE CASSEROLE

1 large frying chicken, cut up	2 c. water
2 c. instant rice	2 pkg. French onion soup
	1 can cream chicken soup

Use a 3 quart casserole dish. Pour in rice and water. Add onion soup mix; stir well. Save back a little of the brown part

of the onion soup mix for the top of chicken. Place chicken parts on top of rice mixture. Sprinkle with paprika and brown part of onion soup (also garlic salt if you like). Spoon cream soup between chicken parts. Cover casserole with foil; cook for 2 hours at 350°. Don't peak.

Jan Gilbert, Meeker Shows

CHICKEN HAWAIIAN

1 (3 lb.) fryer chicken	2 instant chicken bouillon cubes
in pieces or 6 chicken	1 c. canned pineapple chunks
breasts, boned or left in	2 c. hot water
1/2 c. shortening	1 1/2 c. milk
1/2 c. flour	1/4 c. light cream
1 tsp. salt	3 c. cooked rice
1/2 tsp. ginger	1 (6 1/2 oz.) can sliced
1/8 tsp. pepper	mushrooms

Start oven at 375°. Grease 3 quart casserole. Mix 1/4 cup flour, 1/2 teaspoon salt together. Coat chicken pieces with seasoned flour. Melt shortening in skillet. Add chicken and brown golden. Remove from pan. Stir in remaining flour, salt, pepper and ginger to fat in pan to make a thick paste. Dissolve bouillon and milk into flour mixture. Gently cook, stirring constantly until thickened. Stir in cream. Drain pineapple chunks and mushrooms. Arrange with rice and chicken in casserole. Pour sauce over chicken. Bake, uncovered, for about 1 1/4 hours. Serves 6.

Mari Vlahovich, Member

CRAB SOUFFLE

10 slices bread with crust	3-4 green onions, cut
cut off, then butter both	1/2 lb. crabmeat
sides	2 Tbsp. lemon juice
Cut crust into small chunks	1-2 c. mayonnaise
1 c. chopped celery	

In a large bowl or pan, line with buttered slices of bread sides and bottom. Mix rest of ingredients. Pour in mixture,

then fix more buttered bread over top. Beat 4 eggs and 2 cups of milk. Pour over mixture and refrigerate overnight. When time to bake, use one can of cream of mushroom soup and frost over top and cover with grated Cheddar cheese. Bake at 325°, 1 1/4 - 1 1/2 hours.

Teri Bradshaw Slattery,
Funtastic Shows

JOY'S EASY OVEN POT ROAST

3 1/2 to 4 lb. boneless beef chuck roast	1/2 c. catsup
1 large onion, chopped	3 Tbsp. soy sauce
1 (14 oz.) can regular strength beef broth	2 Tbsp. Worcestershire
	2 Tbsp. prepared mustard
	2 Tbsp. cornstarch, blended with 2 Tbsp. water

Place the roast, fat side down, in a 5 quart kettle over medium high heat. Cook, turning as needed, until browned on all sides. Lift out and set aside. Add onion to drippings and cook until limp. Remove kettle from heat and add the broth, catsup, soy, Worcestershire and mustard. With a wire whip, mix until well blended, then return roast to kettle. Cover and bake in a 350° oven for about 2 1/4 hours or until meat is fork tender. Lift roast to serving board or platter; keep warm. Skim fat from juices, then stir in the cornstarch mixture. Cook, stirring, until thickened. Makes good gravy.

Joy Blake, Office Manager
Funtastic Shows

WALKING TACO (50 portions)

20 oz. refried beans	5 large, ripe tomatoes, chopped
1 pt. sour cream	1 1/2 lb. Cheddar cheese, shredded
2 1/2 lb. browned ground beef	1 1/2 lb. Monterey Jack cheese, shredded
2 (6 oz.) pkg. taco seasoning	Olives, chopped (top)
3 pkg. avocado dip	Red pepper, chopped (top)
2 large, chopped onions	

Mix refried beans and sour cream. Spread evenly over trap. Layer each ingredient in order. Mix cheese before using. Top with olives and red pepper.

Vern Roske, U. S. Navy

HEAVENLY HAMBURGER BAKE

8 slices bread	2 oz. shredded American
1 lb. hamburger	cheese
1/2 c. diced onions	2 eggs
1/4 c. diced celery	1 c. milk
2 Tbsp. prepared mustard	Salt

Place 4 slices bread in bake pan. Brush lightly with melted butter and toast in moderate oven. Brown meat with onions and celery. Mix in prepared mustard. Spread meat mixture over the toasted bread. Sprinkle shredded cheese on top of meat. Cover with remaining bread slices to make sandwiches. Combine eggs and milk and beat well, then pour this over the sandwiches and bake in moderate oven at 350° about 45 minutes.

Josie Splawn, Floyd's Fine Foods

STUFFED ROUND STEAK

1 round steak	1 tsp. garlic salt
(1 to 2 inches thick)	2 eggs
1 pkg. dry dressing with	1/4 c. margarine
seasoning	

Mix the dressing, egg, salt with hot water and margarine. Trim fat from steak. Put dressing on narrow end of steak; roll till dressing is covered; add dressing again; roll; repeat till steak is rolled. Secure with toothpicks. Bake at 350° until done, 1 1/2 hours. Make brown gravy; serve over meat.

Debi Simmons, Playland Shows

DUTCH MEAT LOAF

1 1/2 lb. ground beef	1 c. finely crushed bread or cracker crumbs
1 large, grated onion	
1/2 c. tomato sauce	1 1/2 tsp. salt
1 beaten egg	1/4 tsp. pepper

Combine above ingredients in a bowl and mix well. Place in baking dish and form into a loaf. Place in a 350° oven and while it's starting to bake, combine the following: 1/2 cup tomato sauce, 1 cup water, 2 tablespoons each vinegar, brown sugar, prepared mustard. Mix well and pour over meat loaf and bake 1 1/2 hours.

Betty Pittman, Clark County Fair

DRUNK ROAST PORK

2 1/2 lb. boned center pork loin	1/8 tsp. nutmeg
2 Tbsp. flour	2 bay leaves
2 Tbsp. vegetable oil	1 tsp. salt
2 Tbsp. brandy	Freshly ground pepper
1 1/2 c. red wine	3 medium carrots

Cut carrots into 1/2 inch thick sticks. Roll up the pork and tie in several places with string. Pierce meat in several places at both ends of roll with sharp paring knife. Keep holes about 1 inch apart and parallel. Stuff a carrot stick in each hole. Dust pork with flour. Heat the oil in Dutch oven and brown pork all over. Add brandy and simmer 1 minute; add wine, nutmeg, bay leaf, salt and few twists of pepper. Add additional wine, if necessary, so pork is nearly covered. Bring to boil; lower heat; cover and cook about 2 1/2 hours, turning occasionally until pork is tender. Remove pork to warm platter; remove string; cut in slices; skim fat off sauce and spoon over sliced pork.

Alice Dennistoun

FROMAGE STUFFED MEAT LOAF

1 1/2 lb. lean hamburger	1 tsp. salt
1/2 c. bread crumbs	1 (8 oz.) can tomato sauce
1/2 tsp. garlic powder	4 oz. Blue cheese

Combine hamburger with first four ingredients. On wax paper, shape meat in rectangle 1/2 inch thick. Crumble cheese on and roll up. Place in shallow baking dish; bake at 350°, 40 minutes. Pour 1 (8 ounce) can tomato sauce over meat and bake 5-10 minutes more.

Alice Dennistoun

CHICKEN CACCIATORE

2 (3 1/2 lb. each) broiler fryers, quartered	1/2 c. finely chopped parsley
3 tsp. salt, divided	2 large cloves garlic, crushed
1/2 tsp. pepper, divided	2 cans (16 oz. each) tomatoes, cut up
1/4 c. oil (preferably olive)	1 (6 oz.) can tomato paste
2 Tbsp. butter or margarine	1 (8 oz.) can tomato sauce
2 large green peppers, chopped coarse (about 2 c.)	1 1/2 c. dry white wine
1 c. chopped onion	2 tsp. sugar
1/2 lb. mushrooms, sliced	1 tsp. crushed rosemary
thin (2 1/2 c.)	1 bay leaf, crumbled
	1/4 c. grated Parmesan

In large baking pan, sprinkle chicken with 1 teaspoon salt and 1/4 teaspoon pepper. Bake in preheated 400° oven 50 minutes. Cool. Remove meat; discard skin and bones; cut meat in chunks (you should have about 7 cups); set aside. In large Dutch oven, heat oil and butter. Add green peppers, onion, mushrooms, parsley and garlic; stir over medium high heat 3 minutes or until vegetables are crisp-tender. Add chickens, tomatoes, tomato paste, tomato sauce, wine, sugar, rosemary, bay leaf, remaining 2 teaspoons salt and remaining 1/4 teaspoon pepper. Bring to boil; reduce heat; cover and, stirring occasionally, simmer 10 minutes. Fold in Parmesan. Serve immediately or refrigerate up to 3 days. Reheat over low heat on top of range or divide mixture between two 8 inch square baking dishes or shallow casseroles. Cover; place in preheated 350° oven 40 minutes or until heated through. Makes 18 servings.

Sharon Wilson,
Jack Roberts Productions

PATIO LICKIN CHICKEN

- | | |
|-----------------------------------|------------------------------|
| 2 envelopes dry onion soup mix | 2 cans cream of chicken soup |
| 1 1/2 c. uncooked long grain rice | 2 soup cans water |
| 2 chicken fryers, cut up | 1/2 c. drained mushrooms |
| | 1/4 c. chopped pimento |
| | 1/2 tsp. Accent |
| | 1/2 tsp. pepper |

Spread dry soup mix evenly in bottom of 4 quart baking dish; cover with raw rice. Arrange chicken pieces over rice. Combine soup and water and pour over chicken. Scatter mushrooms and pimento over top. Season with Accent and pepper. Cover and bake at 350° for 1 1/2 hours. Remove cover and continue baking until chicken is brown.

Eunice Randolph, Rainier Shows

CHOW MEIN RICE

- | | |
|------------------------|-----------------------------|
| 1 lb. ground beef | 1 c. raw rice |
| 2 c. cut-up celery | 3 c. boiling water |
| 2 small onions, cut up | 4 Tbsp. soy sauce |
| 2 Tbsp. brown sugar | 1 or 2 small cans mushrooms |
| 2 Tbsp. oleo or butter | |

Brown ground beef in a little oil and add onions and celery and cook a little--5 minutes. Put rice in bottom of 2 quart casserole; add boiling water, meat mixture and brown sugar, butter and soy sauce. Cook, covered, 1 hour and 1/2 hours, uncovered. Bake at 350°.

Eunice Randolph, Rainier Shows

HOT DISH

- | | |
|-----------------------|--------------------------|
| 8 slices bread | 1/2 c. mayonnaise |
| 2 c. chicken, chopped | 4 eggs |
| 1 c. celery, chopped | 3 c. milk |
| 1 medium onion | Salt and pepper to taste |

Trim crust from bread; cut in 1 inch cubes; place 1/2 of cubes on bottom of pan. Spread chicken over bread. Mix celery, onion and mayonnaise. Spread mixture over chicken; add rest of bread cubes. Beat eggs and milk; add salt and pepper; pour over top; let stand overnight in refrigerator. Take out about 1 hour and 20 minutes before serving. Bake 15 minutes in 325° oven. Remove from oven; add 1 can mushroom soup (undiluted). Sprinkle with cheese, grated, or potato chips (crumble fine). Bake 1 hour or a little longer. Serves 8.

Josephine Meeker, Meeker Shows

BAKED SALMON

Salmon (12 to 24 inches long)	1 c. sweet relish
2 c. chopped onion	3 c. mayonnaise
1 c. finely diced celery	

Bake in foil at 450° for 1 hour or till fish can be flaked easily. Can be doubled for bigger salmon.

Ida Doyle

CURRY HAM NOODLE CASSEROLE

1 c. cooked, diced ham	1 can cream mushroom soup
2 Tbsp. diced onions	1/4 tsp. curry powder
2 Tbsp. diced green pepper	1 1/2 c. cooked noodles
1 can tomato sauce	

Combine and cook slowly or can be cooked in oven or on top of stove. Always better next day.

Ida Doyle

BUSY DAY CHICKEN & RICE

1 c. uncooked rice	1 pkg. dry onion soup
1 chicken, cut up	4 c. boiling water
1/4 lb. butter	Salt and pepper to taste

Preheat oven to 350°. Grease bottom of 13 x 9 1/2 x 2 inch pan. Cover bottom evenly with rice. Arrange chicken pieces on rice; dot with butter. Sprinkle dry onion soup over all. Salt and pepper to taste. Pour boiling water into pan. Bake about 1 hour. If browner chicken is desired, brown before placing on rice. Serves 4-6.

Beverly Hughes, Hughes Aumsement Enterprises, Seattle

STEAK AND KIDNEY PIE

1 1/2 lb. round steak	1/2 tsp. thyme, ground
1/2 - 1 lb. kidney, beef, pork or lamb	1 tsp. salt
2 Tbsp. oil	1/2 tsp. pepper
1 large onion	1/2 bay leaf
1 clove garlic, crushed	Water
1 1/2 tsp. oregano	1 small packet frozen peas and carrots
1 tsp. ground cumin (optional)	Flour to thickening
	Short pastry, non sweetened or flaky pastry for 2 piece shell (10 inch pie dish)

Cut steak into 1 inch cubes and kidney into small 1/2 inch pieces. Slice onion. Heat oil in saucepan. Fry onion and garlic until just transparent. Place meat in pan and brown all over. Add water to barely cover. Add herbs and spices. Bring to boil. Reduce to simmer for 1 hour. About 10 minutes to end, add frozen vegetables. Once cooked, mix flour with cold water and thicken the meat stew. Roll pastry and line pan. With slotted spoon, transfer stew to pan. Add some of thickened liquid as well. Cover with pastry. Place pie in preheated 425° oven and cook for 15-20 minutes or until brown.

Isabel Hockett, Hawk Concessions

CHINESE BEEF 'N PEPPERS

1 lb. stew meat, cut in strips	1 c. beef broth
Salt	3 Tbsp. soy sauce
2 onions, chopped	1 clove garlic, minced
	2 green peppers, cut in strips

Brown meat; season with salt. Push to one side; add onions and cook until tender. Stir in broth, soy sauce and garlic. Simmer; add green pepper and simmer. Serve over fluffly white rice. Serves 4-6.

Beverly Hughes, First Vice President
Hughes Amusement Enterprises

POLYNESIAN MEAT LOAF

1 lb. lean hamburger	5 stalks celery, chopped
1/2 lb. sausage	1/3 c. soy sauce
1 can pineapple (medium chunks or crushed), drained	1 tsp. fresh grated ginger
1/2 c. quick brown rice or 3/4 c. cooked white rice	3 Tbsp. sugar
1 large onion, chopped	2 eggs
	1 can water chestnuts, drained
	Garlic to taste
	Salt and pepper to taste

Mix hamburger and sausage; add salt and pepper to taste. Add rest of the ingredients and mix well. Put into baking pan or dish and bake at 350° for 1 hour and 15 minutes or longer. It will be a real moist meat loaf. Mushrooms can also be added. Serves 8.

Beverly Hughes, First Vice President
Hughes Amusement Enterprises

PIZZA

Crust:

5 c. flour	2 pkg. dry yeast
1 1/2 c. warm water	Generous 1/2 c. oil
	1 tsp. salt

Sauce:

1 (16-24 oz.) can tomato sauce	1 Tbsp. oregano
1 Tbsp. coarse ground pepper	1 Tbsp. garlic salt
	Parmesan cheese

Toppings:

Hamburger (raw)
Chopped onions
Chopped bell pepper
Sliced olives

Sliced mushrooms
Pork sausage, cooked
Cheddar cheese
Monterey Jack cheese

Crust: Dissolve yeast in water and add oil to 2 cups. Mix salt in flour and add yeast and oil mixture. Knead; let rise; punch down and divide into 3 or 4 balls and let rise again. Spread on greased pans.

Sauce: Spread on tomato sauce; sprinkle on pepper, oregano, garlic salt and Parmesan cheese. Put on favorite toppings. May be made ahead and either frozen or refrigerated before baking. Bake at 400° for 30 minutes. Great for teen parties. Make crust; let the kids do the rest.

Daphne Haworth, Playland Shows

CHICKEN BROWNIE

One large hen, cooked and boned. Dressing:

1/2 large loaf of bread	3/4 tsp. sage
2 small onions	1/2 tsp. pepper
1/2 Tbsp. salt	1 tsp. baking powder
	3/4 c. celery

Make dressing real moist. Custard:

1/2 c. salad oil or other shortening	3/4 qt. broth
1/2 c. flour	3 eggs

Put salad oil in large frying pan. Add flour just to thicken; do not brown. Add broth and cook. Take off fire and add eggs that have been beaten and let stand a while to cool. Put dressing in well greased pan, then the chicken and last the custard. Bake 1 1/2 hours at 350° to 375°.

Doris Jean Barth,
Recording Secretary

BUD'S BROILED SALMON

Cut fileted and boned salmon into 2 inch pieces and place in buttered baking dish; salt and pepper to taste and baste with butter. Broil for approximately 4 minutes or until just beginning to brown. Turn and baste with melted butter and broil for 4 minutes. Baste again and serve.

Bud Barth

QUICK HAMBURGER DISH

1 onion, chopped	1/2 c. bar-b-q sauce
2 lb. hamburger	2 Tbsp. brown sugar
2 cans Van Camp's brown sugar beans	Salt and pepper to taste
	Grated cheese

Brown meat and onion. Add bar-b-q sauce and brown sugar beans. Heat thoroughly. Pour in casserole dish. Add grated cheese to top. Heat about 15 minutes.

Kathi Rhew, Funtastic Shows

TURKEY CASSEROLE

4 c. cooked turkey or chicken, chopped	2 c. celery
2 Tbsp. lemon juice	4 chopped, hard-boiled eggs
2/3 c. chopped almonds	3/4 c. cream of chicken soup
3/4 c. mayonnaise	1 tsp. onion
1 tsp. salt	6 or 7 sliced mushrooms
1 c. grated cheese	1 1/2 c. crushed potato chips

Mix all ingredients, except potato chips, cheese and almonds. Place in large, flat dish and let stand overnight. Add the last 3 ingredients. Bake at 400° for 20 to 25 minutes.

Kathi Rhew, Funtastic Shows

STIR-FRIED BEEF & BROCCOLI

1 lb. round steak, cut crosswise in very thin sliced , partially freeze meat to make slicing easier	3 Tbsp. sherry 1 clove garlic, crushed 1 tsp. each ginger and cornstarch
1/2 c. water, divided	3 Tbsp. oil
1/3 c. soy sauce	1 bunch broccoli, cut in flowerets (4 c.)
2 Tbsp. packed brown sugar	1 large onion, cut in wedges

Marinate steak in mixture of 1/4 cup water, the soy sauce, sugar, sherry, garlic, ginger and cornstarch at least 10 minutes. Drain well, reserving marinade. Heat oil in skillet or wok. Add steak slices, half at a time if necessary to prevent overcrowding, and stir-fry over high heat until browned. Remove from skillet; set aside. Add broccoli and onion to hot skillet; stir-fry 1 minute. Add remaining 1/4 cup water; cover and steam 3 minutes or until broccoli is crisp-tender. Return meat to skillet with marinade. Stir-fry to heat through. Makes 4 to 6 servings. Serve over rice. Garnish with tomato wedges.

This is a terrific dish! When I'm organized (darn seldom), I do all the slicing and cutting the night before so when I get home from work, it only takes a few minutes to prepare. Mushrooms (when there's an exceptionally good sale) make a nice addition, too. I add them just before steaming the broccoli and onion.

Sharon Wilson,
Jack Roberts Productions

CHICKEN BREAST POACHED IN BUTTER WITH WINE AND CREAM SAUCE

4 chicken breasts	4 Tbsp. butter
1/2 tsp. lemon juice	Covered casserole dish (10 inch diameter)
1/4 tsp. salt	Wax paper, cut to fit casserole dish
White pepper (big pinch)	A hot serving dish

Sauce:

1/4 c. white or brown
stock or beef bouillon
broth
1/4 c. dry vermouth
1 c. heavy cream, whip
cream

2 Tbsp. fresh, minced parsley
2 Tbsp. flour
Salt
Pepper
Lemon juice

Preheat oven to 400°. Rub chicken breasts with lemon juice and sprinkle lightly with salt and pepper. Heat butter in casserole dish until foaming. Lay breasts in butter. Lay wax paper over them and cover. Cook 6 minutes, then turn breasts and bake for 4 more minutes. They are done when they feel light and springy. Remove the breasts to serving dish. Cover to keep warm while making sauce, which will take around 6 minutes.

Sauce: Pour stock and wine into 9 inch frypan with the butter from casserole dish and boil down rapidly over high heat until liquid is syrup like, about 3 or 4 minutes. Then pour in the cream, leaving 3/4 cup aside for flour mixture. Boil rapidly, about 2 minutes. Take the 2 tablespoons flour and the 3/4 cup cream and shake together until smooth and add to pan. Turn heat down to medium heat and stir until desired thickness. Season with salt and pepper and lemon juice. Pour sauce over breasts and sprinkle with parsley. If you don't have a cover for your casserole dish, use foil. This recipe takes about 20 minutes from start to finish.

Terri Burback, Burback Concessions

TENDER CHOPS

3-4 pork chops
1 pkg. onion gravy mix
3/4 c. water
1 Tbsp. soy sauce
1 Tbsp. sugar

1 Tbsp. vinegar
Salt
Pepper
Meat tenderizer

Increase top measurements with every 3-4 pork chops. Brown chops in frypan, sprinkling salt, pepper and meat tenderizer on both sides. In a saucepan, mix and warm gravy

mix, water, soy sauce, sugar and vinegar. Drain off any excess grease. Pour gravy mixture over chops. Cover and cook on low heat for 1 1/2 to 2 hours or longer. Turn every 10 minutes or so.

Linda Poer, Coin Enterprises, Manager

FRANKFURTER ENCHILADAS

1 medium onion, chopped	2 tsp. chile powder
2 Tbsp. butter, margarine	10 corn tortillas
2 (8 oz.) cans tomato sauce	1 1/2 c. shredded Cheddar
1 (4 oz.) can California	cheese
green chilies, seeded and	10 franks
chopped	1 can chile

Melt butter or margarine in skillet. Add chopped onion, tomato sauce and chopped green chilies. Simmer for 10 minutes. Using tongs, dip each tortilla in the sauce. Roll around each frank. Arrange, seam side down, in a shallow baking pan. Mix can of chile with remaining sauce and pour over franks. Bake for 20 minutes at 350°. Sprinkle shredded cheese on top and bake until cheese is melted. Sprinkle raw, chopped onion on top. Serves 5.

Jean Tucker, Funtastic Shows

CHICKEN ANDRE

1 whole fryer	1 clove garlic, crushed or
1 or 2 Tbsp. tarragon	minced
	Salt and pepper

Preheat oven to 425°. Cut as much fat off chicken as you can. Place fat in frypan and melt over heat. Saute garlic and half the tarragon in melted fat. Place chicken on rack in roasting dish. Put rest of tarragon inside chicken and pour melted fat over and inside chicken. Salt and pepper to taste. Place in oven and roast for about an hour. Baste with drippings once.

Isobel Hockett, Hawk Concessions,
Balloon Lady

ITALIAN PLUM CHICKEN

One chicken fryer (or any chicken parts you like).
Arrange chicken pieces in casserole which has been lightly
buttered. Sauce:

1 1/2 c. ripe Italian plums	1/4 tsp. grated lemon rind
1/2 c. sugar	2 tsp. lemon juice

Cook sauce for 30 minutes, stirring occasionally. Pour
half of sauce and bake for 30 minutes; baste with remaining
sauce after 30 minutes and bake another 30 minutes.

Eve Andersens friend, Marietta

DELUXE BAKED CHICKEN AND RICE

1 cut-up fryer chicken	1 can cream of mushroom soup
1 can cream of chicken soup	1 c. brown rice
	Seasoning salt

Spread rice over bottom of 9x13 inch casserole or baking
pan. Arrange skinned chicken over dry rice. Sprinkle with
seasoning salt to taste. Mix both cans of soup together with
equal amounts of water. Pour over chicken, making sure the
rice is moistened. Cover and bake for 2 hours in 350° oven.
Uncover for the last 30 minutes to brown chicken. Serves 4.

Jean Tucker, Funtastic Shows

BREAKFAST DISH (Serves 12)

3 lb. bulk sausage, brown and drain	12 slices white bread, cubed, remove crust (use French bread)
	3 c. grated Cheddar cheese

Butter large casserole; put bread in bottom, then sausage;
cover with cheese. Pour over the following:

12 eggs	Pepper
1/2 tsp. dry mustard	Garlic
2 tsp. salt	4 c. milk

Beat together and pour over bread mixture; put in fridge overnight. Bake 1 1/2 hours at 325°.

Eve Andersen, Rainier Shows

CHILE RELLENOS CASSEROLE

2 cans whole chilies	1/2 c. milk
1/2 lb. grated Cheddar cheese	1 can cream of chicken soup
1/2 lb. grated Jack cheese	2 eggs
	Garlic salt
	Paprika

Stuff chilies with cheeses, 1/2 cup. Place in 9x13 inch greased dish. Beat milk and eggs. Add garlic salt and Jack cheese. Pour over chilies. Spread soup over the top and sprinkle the remaining Cheddar cheese. Add paprika for color. Bake at 350° for 45 minutes or until set.

Treena Andersen, Rainier Shows

TERIYAKI CHICKEN

1 (3 to 3 1/2 lb.) chicken, cut up	1/4 c. soy sauce
1/4 c. sake or sherry	1 clove garlic, crushed
1/4 c. oil	1 tsp. ground ginger
	1 to 1 1/2 Tbsp. sesame seeds

Mix sake or sherry, oil, soy sauce, garlic and ginger. Pour over chicken and marinate for 2 hours, turning occasionally. Broil 5 to 6 inches from flame, basting frequently with the marinade and every 5-10 minutes. When almost done, dip each piece of chicken in the marinade sauce and then roll in sesame seeds. Put under broiler to brown. Make sure sesame seeds don't burn. Cooking time--25 to 35 minutes.

Chris Hoss, S. & H. Concessions

ITALIAN DELIGHT

- | | |
|--|-------------------------------|
| 4 oz. shell macaroni or
any noodles, cooked | 1 (3 oz.) can mushrooms |
| 2 Tbsp. butter | 1/2 c. Cheddar cheese (sharp) |
| 1 lb. ground chuck beef | 1 Tbsp. brown sugar |
| 2 small onions | 1/2 tsp. Worcestershire sauce |
| 1 green pepper | 1/2 tsp. chili powder |
| 1 clove garlic | 1/2 c. sherry wine |
| 2 (8 oz.) cans tomato sauce | 2 tsp. salt |
| 1/2 (large) can creamed
corn or 1 small | 1/2 tsp. pepper |

Day before, cook macaroni. In hot butter, brown meat, onion, green pepper and garlic. When well brown, add to 3 quart casserole and mix together with remaining ingredients, then add macaroni. Refrigerate overnight; bake at 350° for 1 hour and 55 minutes. Serves 8-10.

Eve Andersen's friend, Marietta

CHEDDAR CHICKEN CASSEROLE

- | | |
|---|--|
| 1 (1 lb.) pkg. frozen or
fresh chicken breasts | 1/4 lb. (1 c.) shredded Cheddar
cheese |
| 2 c. water | 1/2 c. cashew nutmeats |
| 3 green onions, cut up | 2 (10 1/2 oz.) cans cream of
chicken soup or 1 can
chicken, 1 mushroom |
| 3 celery tops | 3/4 c. crushed Cheddar cheese
crackers |
| 1 1/2 c. elbow macaroni | |

Simmer chicken breasts in water with onions and celery tops until tender, about 25 minutes. Strain off broth and reserve. Let chicken cool slightly. Then remove skin and meat from bones and break meat into chunks. Cook macaroni in boiling, salted water until tender. Drain and turn into a greased 2 quart casserole dish. Sprinkle shredded cheese over macaroni. Cover with chicken. Then put on soup and cashews. Sprinkle with 2/3 cup of reserved chicken stock. Top with crackers and bake, uncovered, in moderate oven at 350° for 30 minutes, until bubbly.

Note: If dish is prepared ahead and refrigerated, bake for 45 minutes at 350°. 6 servings.

Marilyn Randall, Eastman Concessions

TURKEY PUFF

1/2 c. finely chopped onion	1 (3 oz.) can mushrooms (or fresh)
1/2 c. diced celery	2 Tbsp. diced pimento
2 Tbsp. butter or margarine	1/2 c. slivered, toasted almonds
2 c. cooked turkey or chicken	1/2 tsp. salt
1 (10 1/2 oz.) chicken noodle soup	1/2 tsp. fresh ground pepper
1/2 c. light cream	4 eggs, separated
	1/2 c. shredded Cheddar cheese

In large pan, saute the onions and celery in butter. Add the turkey, soup, cream, mushrooms, pimento, almonds, salt and pepper; blend well. Cook over low heat just until hot. Pour into a buttered 2 quart casserole dish. Beat the egg yolks; add cheese. Fold in egg whites. Beat until stiff, but not dry. Pour egg-cheese mixture over top of casserole. Bake, uncovered, in a moderate oven at 350° for 30 minutes. Great for leftover turkey or chicken. Makes 6 servings.

Marilyn Randall, Eastman Concessions

SALMON SURPRISE CASSEROLE

1 (1 lb.) can salmon	1 (9 oz.) pkg. frozen French-fried potatoes
1 can cream celery soup	1 (10 oz.) pkg. frozen peas
1 tsp. salt	1 (5 oz.) can water chestnuts, sliced
1 c. large curd cottage cheese, drained	

Temperature at 350°; 40-45 minutes. Drain, bone salmon. Break into chunks. Blend soup, salt and cottage cheese in 1 1/4 quart baking dish. Arrange in layer of potatoes. Next salmon, peas and water chestnuts. Pour on 1/2 the sauce. Repeat layers. Top with remaining sauce. 4 to 6 servings.

Allegra Leroy, Oaks Amusement Park

CANADIAN CORN DOGS

1 pkg. of hot dogs	2 (12 oz.) bottles Molsons Canadian beer
1 (12 oz.) pkg. of corn dog batter mix	

Mix batter mix with 1 bottle of Molsons until thickened. Put stick into 1 end of hot dog. Dip hot dog into batter and turn until completely covered. Put into hot grease and deep-fry until brown. Enjoy with other 12 ounce Molsons. A roll of Roloids may be used.

The Canadian--Colin Dickson,
Eastman Concessions

OVEN SCALLOPS

4 Tbsp. butter or margarine	Salt, fresh ground pepper,
2 or 3 Tbsp. lemon juice	garlic powder to taste
1 lb. scallops	

Mix butter and lemon juice in heavy skillet. Add scallops. Place in 400° oven. Turn occasionally. Bake until brown, tender and glazed (5 to 7 minutes). Sprinkle with salt and freshly ground pepper. Sprinkle with paprika for color, if desired.

Dottie Marco, Marco Concessions,
Canada

SPAGHETTI SAUCE

2 (5 1/2 oz.) cans of tomato paste	6 c. water
1 stalk celery, finely chopped	2 Tbsp. of sugar and oil
1 onion, finely chopped	1/2 to 1 tsp. of salt, pepper, thyme and oregano
1 stick pepperoni, cut in 1 inch pieces	Clove of garlic, finely chopped
4 Tbsp. butter	2 bay leaves
	1/4 tsp. crushed chili peppers

Place all above ingredients into 3 quart pan; simmer 4 to 6 hours. One and one-half hours before its done, brown 1 veal steak (cut into 1 inch pieces) in heavy skillet; season lightly (salt, pepper, garlic). Put meat into sauce and continue simmering for last 2 1/2 hours. Pork tenderloin or spareribs can be used.

Dottie Marco, Marco Concessions,
Canada

SCAMPI

6-8 prawns	2 oz. garlic spread
4 oz. butter	4-8 oz. white wine
2 oz. sliced mushrooms	

Peel and devein prawns, except for last tail section. Melt garlic spread and butter in moderately hot skillet. Add wine to own preference. Let mixture heat, then add prawns and mushrooms. Saute gently for 8-10 minutes. Remove prawns and pour sauce into individual dipping bowls.

Bev Burback, Funtastic Shows

HOT MEAT DISH OVER RICE

2 beef bouillon cubes	2 cloves garlic, minced
1 c. boiling water	2 c. diagonally cut celery
5 Tbsp. cornstarch	2 (1 lb.) cans bean sprouts, drained
1/2 c. soy sauce	2 c. diagonally cut carrots
4 to 5 lb. of beef	4 tsp. sugar
4 Tbsp. cooking oil	1 tsp. ginger
1 c. sliced green onions	

Dissolve cubes in boiling water. In measureing cup, stir together cornstarch and soy sauce. Slice beef in chunks. Brown in oil. Add the other ingredients. Then add bouillon mixture. Simmer until beef is done.

Babe Gaskill,
Northwestern Showmens Club

IMPOSSIBLE QUICHE

12 slices bacon, crisply fried and crumbled	2 c. milk
1 c. shredded natural Swiss cheese	1/2 c. Bisquick baking mix
1/3 c. finely chopped onion	4 eggs
	1/4 tsp. salt
	1/8 tsp. pepper

Heat oven to 350°. Lightly grease 9 or 10 inch pie plate. Sprinkle bacon, cheese and onion over bottom of pie plate. Place remaining ingredients in blender. Cover and blend on high speed for 1 minute. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, 50 to 55 minutes. Let stand 5 minutes before cutting.

Bev Burbach, Funstastic Shows

SHAKEN' CHICKEN

For 2 1/2 pounds of chicken. Cut and clean chicken. Buy 1 (3.2 oz.) box of Shake 'n Bake. Follow directions on the back of box. Regular or barbeque.

Lynda Poer,
Manager for Coin Enterprises

PROKKAS (Cabbage Rolls)

Meat Filling:

2 lb. ground beef (extra lean)	3 slightly beaten eggs
Salt, pepper, garlic powder, Lawry's to taste	1/3 c. matzah meal
	1-2 grated onions
	2 c. cooked white rice

Sauce:

4 cans tomato sauce	1 Tbsp. brown sugar
Juice of 1 lemon	1 chopped onion
Scant c. of sugar	

Combine meat filling ingredients. Cut core from cabbage. Cover with boiling water and let soak until leaves separate easily. Fill each leaf with a large tablespoon of meat mixture. Fold to form pockets or envelopes.

Sauce: Put cabbage rolls in sauce. Cover and simmer for at least 2-3 hours. Serve with more white rice. Put extra sauce over it. Enjoy!

Note: To eliminate odor when cooking cabbage, drop a whole walnut into boiling water.

Lois Mayers, Ace Novelties

SWEET AND SOUR STUFFED CABBAGE

1 medium head cabbage	3/4 tsp. salt
3/4 lb. ground chuck	1/2 tsp. dried leaf thyme
3 Tbsp. chopped scallions	1 c. shredded Cheddar cheese
1 clove garlic, crushed	2 Tbsp. cider vinegar
2 Tbsp. water	2 Tbsp. light brown sugar
1 1/2 c. fresh, whole wheat bread crumbs	

Cut cabbage in half vertically. Scoop out some cabbage from the center of each half to equal 4 cups; set aside. In large skillet, brown meat; remove and set aside. Add scallions and garlic; saute 2 minutes; remove. Add reserved cabbage to skillet; saute 1 minute. Add water; cover; steam 3 minutes or just until limp. Return meat, scallions and garlic to skillet. Add bread crumbs, salt and thyme; mix well. Stir in cheese, vinegar and brown sugar. Spoon mixture into hollowed out cabbage halves. Place cabbage halves in a large ovenproof casserole. Pour 1/4 inch of water into casserole; cover tightly. Bake at 350° for 55 to 60 minutes or until cabbage is tender and filling is heated through.

Terry Slattery, Funtastic Shows

SAVORY SEAFOOD TRIO CASSEROLE

1 can crabmeat, drained	1/2 c. finely chopped onion
1 can shrimp, drained	1 Tbsp. dried parsley flakes
1 can light chunk tuna, drained	1 green pepper, chopped
2 hard cooked eggs, sliced	2/3 c. toasted slivered almonds
1 c. uncooked instant rice	1 c. chopped celery
1 1/2 c. milk	3 Tbsp. dry sherry
1 1/4 c. mayonnaise	1 c. packaged dry bread crumbs
1 can mushroom soup	3 Tbsp. butter, melted

1. Using one large bowl, combine crab (reserving whole leg pieces for garnish), shrimp, tuna, rice, milk, mayonnaise, mushroom soup, onion, parsley, green pepper, almonds, celery and sherry. 2. Mix all together well. Carefully stir in the egg slices. This mixture will be quite liquid, but will thicken up enough after it is baked. 3. Lightly butter a 9x13 inch pan

or casserole and pour the seafood mixture into it, smoothing the mixture evenly in the pan.

4. Combine bread crumbs and butter until crumbly. Sprinkle bread crumbs evenly over the casserole. Decorate center of casserole with the reserved crab legs, if desired.

5. Bake in a preheated 350° oven for 1 hour. If top is getting too brown, place a piece of foil loosely over the top about halfway through the baking. Let set about 15 minutes before serving. Decorate corners of casserole with parsley sprigs. This is fairly expensive, but a nice company dish.

Sharon Wilson,
Jack Roberts Productions

** NOTES **

Phone (206) 847-6212

DONI ENTERPRISES

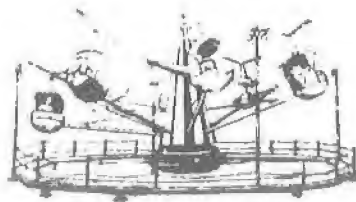
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D. R. DOYLE
President
IDA DOYLE

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GOOD LUCK

NORTHWESTERN SHOWMEN'S CLUB

**We are Boosters for this
cookbook.**

Art & Eunice Randolph

Both Past Presidents of N.W.S.C.

Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 tbsp.	2 pt.	1 qt.
2 tbsp.	1/8 c.	1 qt.	4 c.
4 tbsp.	1/4 c.	5/8 c.	1/2 c. + 2 tbsp.
8 tbsp.	1/2 c.	7/8 c.	3/4 c. + 2 tbsp.
16 tbsp.	1 c.	1 jigger	1 1/2 fl. oz. (3 tbsp.)
5 tbsp. + 1 tsp.	1/3 c.	2 c. fat	1 lb.
12 tbsp.	3/4 c.	1 lb. butter	2 c. or 4 sticks
4 oz.	1/2 c.	2 c. sugar	1 lb.
8 oz.	1 c.	2 2/3 c. powdered sugar	1 lb.
16 oz.	1 lb.	2 2/3 c. brown sugar	1 lb.
1 oz.	2 tbsp. fat or liquid	4 c. sifted flour	1 lb.
2 c.	1 pt.	4 1/2 c. cake flour	1 lb.
3 1/2 c. unsifted whole wheat flour	1 lb.	4 oz. (1 to 1 1/4 c.) uncooked	
8 to 10 egg whites	1 c.	macaroni	2 1/4 c. cooked
12 to 14 egg yolks	1 c.	7 oz. spaghetti	4 c. cooked
1 c. unwhipped cream	2 c. whipped	4 oz. (1 1/2 to 2 c.) uncooked	
1 lb. shredded American cheese	4 c.	noodles	2 c. cooked
1/4 lb. crumbled blue cheese	1 c.	28 saltine crackers	1 c. crumbs
1 lemon	3 tbsp. juice	4 slices bread	1 c. crumbs
1 orange	1/3 c. juice	14 square graham crackers	1 c. crumbs
1 lb. unshelled walnuts	1 1/2 to 1 3/4 c. shelled	22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

- 1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.
- 1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
- 1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
- 1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
- 1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
- 1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 3/4 cup **cracker crumbs** = 1 cup bread crumbs.
- 1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
- 1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
- 1/2 cup **evaporated milk** and 1/2 cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon butter = 1 cup whole milk.
- 1 package **active dry yeast** = 1 cake compressed yeast.
- 1 tablespoon instant **minced onion, rehydrated** = 1 small fresh onion.
- 1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
- 1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
- 1 lb. **whole dates** = 1 1/2 c. pitted and cut.
- 3 medium **bananas** = 1 c. mashed
- 3 c. **dry corn flakes** = 1 c. crushed
- 10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BREADS, ROLLS, PASTRIES

CHOCOLATE RICH CRESCENT CROISSANTS

8 oz. can Pillsbury crescent dinner rolls	4 oz. bar sweet cooking chocolate
2 Tbsp. butter (soft)	1 egg, slightly beaten
	2 Tbsp. sliced almonds
	Powdered sugar

Heat oven to 375°F. Separate dough into 8 triangles. Press each triangle slightly to flatten. Spread with butter. Break or cut chocolate bar into small pieces. Place an equal amount of chocolate pieces on shortest side of each triangle. Roll up. Start at shortest side of each triangle and roll to opposite point.

Place rolls, point side down, on ungreased cookie sheet. Curve into crescent shape. Brush rolls with beaten eggs; sprinkle with almonds. Bake at 375°F. for 11 to 13 minutes or until golden brown. Cool. Sprinkle with powdered sugar.

Teresa Benwell, Playland Shows Office

CRANBERRY BREAD

2 c. sifted all-purpose flour	1 egg, beaten
1 c. sugar	1 tsp. grated orange peel
1 1/2 tsp. baking powder	3/4 c. orange juice
1/2 c. butter	1 1/2 c. light raisins
	1 1/2 c. fresh or frozen cranberries, chopped

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel and orange juice all at once; stir just until mixture is evenly moist. Fold in raisins and cranberries. Spoon into a greased 9x5x3 inch pan. Bake at 350° for 1 hour and 10 minutes or until a toothpick inserted in center comes out clean. Remove from pan; cool on a wire rack.

Doug Haworth,
Playland Shows (Age 13)

PINEAPPLE ICE CREAM PIE

- | | |
|--|-------------------------------|
| 1 baked pie crust or
graham cracker crust | 2 c. vanilla ice cream |
| 1 c. milk | 1 large can crushed pineapple |
| 1 pkg. instant vanilla
pudding mix | 1 Tbsp. cornstarch |

Add pudding mix and ice cream (softened). Beat slowly for 1-2 minutes, until well blended. Pour into crust and refrigerate. To make pineapple glaze--drain pineapple. Heat pineapple syrup. Mix small amount of cold syrup to cornstarch. Add to heating syrup and cook until thickened. Add pineapple. Refrigerate until cold. Spread evenly over pie and chill for 1 hour. Enjoy!

Pat Blake, Fun-O-Rama Shows

HOT CROSS BATTER BUNS

- | | |
|------------------------|--------------------------------|
| 2 c. warm water | 1/2 tsp. ground nutmeg |
| 2 Tbsp. sugar | 5 c. all-purpose flour, sifted |
| 2 pkg. dry yeast | 2 eggs |
| 1/4 c. sugar | 1/4 c. soft shortening |
| 2 tsp. salt | 1 c. currants |
| 2 tsp. ground cinnamon | 1/2 c. mixed candied peel |

Icing:

- | | |
|---------------------------------|---------------------|
| 1 1/2 c. icing sugar,
sifted | 2 Tbsp. light cream |
|---------------------------------|---------------------|

No kneading necessary. Measure water into large bowl. Add 2 teaspoons sugar and stir until dissolved. Sprinkle yeast over water; let stand for 10 minutes, then stir well. Add 1/4 cup sugar, salt, spices and half of the flour and beat with a wooden spoon until smooth. Add eggs and shortening and beat hard again. Add fruit and remaining flour and beat until smooth. Scrape down sides of bowl with a rubber spatula. Cover with a damp cloth and let rise until double, 45 to 60 minutes.

Grease 24 muffin cups and spoon in batter (a little more than half full). Let rise until double, 45 minutes. Heat oven to

375°. Bake until well browned, 20 to 25 minutes. Cool on racks until warm. Mix icing sugar and cream and spoon onto tops.

Dorothy Eastman,
Eastman Concessions, Canada

SWEET BREAD (Portuguese)

3 pkg. dry yeast	1 Tbsp. salt
5 lb. flour	1 lb. butter
1 qt. milk	1 doz. large eggs
5 c. sugar	2 Tbsp. vanilla

Dissolve yeast in 1/2 cup warm water with 3 tablespoons of sugar. Set aside. Melt butter; warm milk. Beat eggs, 5 cups sugar, salt in bowl for 15 minutes. Add yeast, egg mixture, melted butter and vanilla into warm milk. Beat on low setting. Add to flour and mix well (use large pan). Cover; keep warm. Let rise to double, 9-10 hours. Divide in pans, well greased, 1/2 full and let rise to double again, 3-4 hours. Brush with beaten egg before putting in oven. Bake 50-60 minutes at 300°. Can be frozen.

Shirley Mendonca,
Marco Concessions, Canada

BANANA NUT BREAD

2 c. flour	1/2 c. shortening
1/2 tsp. baking powder	2 eggs
1 tsp. baking soda	6 Tbsp. buttermilk or sour milk
1 1/2 tsp. salt	1 c. mashed bananas
3/4 c. sugar	1/2 c. chopped walnuts

Sift and measure flour. Resift with soda, salt and baking powder. Cream shortening and sugar until light. Beat eggs. Add buttermilk and bananas. Add to creamed mixture. Add flour gradually, mixing only until dry ingredients are dampened. Fold in nuts. Pour into well greased 9 x 2 1/2 inch loaf pan. Bake in moderate oven at 350° for 45 to 50 minutes.

Grace Nelson, Playland Shows, Inc.

ROLLS FOR DOTTIE

1 pkg. dry yeast	2 Tbsp. sugar
1/4 c. water	1 tsp. salt
1 c. milk, scalded	1 egg, well beaten
2 Tbsp. shortening	3 1/2 c. sifted flour

Soften yeast in warm water. Combine milk, sugar, butter and salt. Cool to lukewarm. Add yeast and egg. Gradually mix in flour and beat well. Let rise in warm place until double in size. Bake.

Dottie Marco,
Marco Concessions, Canada

QUICK LEMON PIE

1 (9 inch) baked pie shell	1 tsp. grated lemon rind or
1 1/3 c. sweetened	1/4 tsp. lemon flavoring
condensed milk (15 oz.)	3 eggs, separated
1/2 c. lemon juice	1/4 tsp. sugar
	6 Tbsp. sugar

Heat oven to 325° (slow moderate). Blend milk, lemon juice, rind and egg yolks. Pour into baked pie shell. Top with meringue made by beating egg whites and cream of tartar until frothy. Gradually beat in sugar and continue beating until stiff and glossy. Pile on top of filling. Bake 15 to 20 minutes or until lightly browned. Cool.

Maxine Mitchell,
Playland Shows, Inc.

QUICK PINEAPPLE PIE

One baked pie shell. Filling:

2 c. sour cream	1 pkg. instant vanilla pudding
1 regular size crushed	1 Tbsp. vanilla
pineapple (some juice)	

Mix all together. Pour into pie shell. Chill. Cover top with Cool Whip or whipped cream.

Jim and Aileen Carter,
Carter Concessions

PUMPKIN CHIFFON PIE

3/4 c. brown sugar	3 slightly beaten egg yolks
1 envelope unflavored gelatin	3/4 c. milk
1/2 tsp. salt	1 1/4 c. canned pumpkin
1 tsp. cinnamon	3 egg whites
1/2 tsp. nutmeg	1/3 c. granulated sugar
1/4 tsp. ginger	1 (9 inch) baked crust

In a saucepan, combine brown sugar, gelatin, salt and other spices. Combine egg yolks and milk. Stir in brown sugar mixture. Cook and stir until mixture comes to a boil. Remove from heat. Stir in pumpkin. Chill until mixture mounds slightly when spooned. Beat egg whites until soft peaks form. Gradually add sugar (granulated), beating to stiff peaks. Fold pumpkin mixture thoroughly into egg whites. Turn into crust. Chill. Garnish with whipped cream.

Bill and Pat Blake,
Retired--Fun-O-Rama Shows

PATTY'S PIE CRUST

2 c. flour	1 c. Crisco shortening
Dash of salt	5 Tbsp. cold water

Blend 1/2 cup shortening at a time. Like to double and keep in refrigerator until ready to use.

Pat Blake, Fun-O-Rama Shows

CORN BREAD

3 pt. milk	5 oz. salt
4 qt. water	9 lb. flour
2 1/2 doz. eggs	6 lb. cornmeal
2 lb. sugar	1 lb. butter
18 oz. baking powder	1 lb. shortening

Will feed 100 plus.

Bill Blake, U. S. Army, WWII

OIL PASTRY

2 c. all-purpose flour
1 1/2 tsp. salt

1/2 c. salad oil
5 Tbsp. cold water

A fast and flaky pie crust. Sift flour and salt together. Put oil and water in cup (do not stir). All at once, add to flour mixture. Stir lightly with fork. Form into 2 balls. Roll each between waxed paper in size to fit 9 inch pie plate. Enough for double crust (8-9 inch) pie.

Chris Hoss, S. & H. Concessions

LEMON PIE

12 gal. hot water
1 lb. butter
1 oz. salt
40 lb. sugar

11 doz. lemons
30 doz. egg yolks
3 gal. cold water
8 lb. cornstarch

Will feed 100 plus.

Bill Blake,
Compliments U. S. Army, WWII

PIE DOUGH

16 lb. shortening
2 lb. sugar
14 oz. salt

30 lb. flour
2 oz. baking powder

Will feed 100 plus.

Bill Blake, U. S. Army, WWII

BEER BREAD

1 (10 or 12 oz.) can
beer (room temperature)

3 c. self-rising flour
3 Tbsp. sugar

Mix flour and sugar in bowl; add flour and mix well until all flour is mixed in. Pour dough into greased (not floured) loaf pan. Bake 1 hour at 350°.

For cheese bread, cut sugar down to 2 tablespoons; add 1 teaspoon salt and 1/2 cup cubed sharp Cheddar cheese. Mix well and bake.

Irene Allin

CHEDDAR CHEESE CAKE

Lemon Crust:

1/2 c. flour	1/4 c. softened butter
2 Tbsp. sugar	1 beaten egg yolk
1/8 tsp. lemon juice	1/4 tsp. vanilla

Combine flour, sugar, lemon juice, then cut in butter until mixture is crumbly. Add egg yolk and vanilla. Mix well; pat 1/3 on bottom of 8 or 10 inch spring form cake pan and bake at 400° for 5 to 6 minutes. Cool; replace sides; pat remaining dough on sides. Do not grease or flour pan.

Center:

2 (8 oz.) packs of cream cheese, softened to room temperature	3/4 c. sugar 2 Tbsp. flour 2 eggs
1 c. shredded Cheddar cheese	1/4 c. milk

In large bowl, beat cream cheese and Cheddar cheese together until fluffy. Stir together the sugar and flour, then gradually beat into cheeses. Now add eggs and beat just until blended. Add milk, stirring it in gently until whole mixture is thoroughly mixed. Turn into crust lined pan and bake at 375° for 30 to 35 minutes. Cool for 15 minutes and loosen sides; cool another 30 minutes and remove.

Apple Glaze:

1 (20 oz.) can pie sliced apples	2 Tbsp. cornstarch 1/4 tsp. cinnamon
1/4 c. sugar	

Drain can of sliced apples; reserve 1/3 cup of juice. In small saucepan, combine sugar, cornstarch and cinnamon. Stir in reserved apple juice; heat and stir until bubbly. Cool, then lay apples on cake and pour glaze over all.

Joy Blake, Office Manager,
Funtastic Shows

BEER BREAD

3 c. self-rising flour	1 (12 oz.) can beer
3 or 4 Tbsp. sugar	Melted butter to drizzle on top when done

Gently mix together flour, sugar and beer until blended. Pour batter into a greased and floured loaf pan. Leave a little bumpy; it looks nice. Bake at 325° or 350° for 1 hour or pick comes out clean. Turn out on rack. Cool slightly.

Kay C. Jarman,
Head of Sick and Welfare

ZUCCHINI BREAD

1 c. Crisco oil	1 tsp. soda
3 eggs	1/4 tsp. baking powder
2 c. sugar	1 tsp. salt
2 c. grated zucchini	3 tsp. cinnamon
2 tsp. vanilla	1 c. chopped nuts
3 c. flour	1 c. raisins

Mix in large bowl oil, eggs, sugar, zucchini and vanilla. Add flour, soda, baking powder, salt, cinnamon, nuts and raisins. Pour batter into greased loaf pans. Bake at 325° for 1 1/2 hours. Makes 2 loaves.

Carole Slough, Western Shows

PEANUT BUTTER PIE

1 (3 oz.) pkg. cream cheese	1/2 c. milk (with topping mix)
1 c. confectioners' sugar	1 (8 inch) baked pie crust
1/3 c. peanut butter	1/4 c. finely chopped, dry roasted peanuts
1 pkg. whipped topping mix	

Whip cheese till soft and creamy. Beat in sugar and peanut butter. Prepare whipped topping as directed. Fold topping into peanut butter mixture. Pour into baked shell. Sprinkle with chopped peanuts. Chill until firm.

Carole Slough, Western Shows

IRISH SODA BREAD

3 c. flour	1 egg
1/3 c. sugar	2 c. buttermilk
1 Tbsp. baking powder	1 Tbsp. caraway seeds
1 tsp. baking soda	1 c. raisins
1 tsp. salt	1 Tbsp. flour
	1/4 c. melted butter

In a large mixing bowl, sift together flour, sugar, baking powder, baking soda and salt. In a separate bowl, beat together egg and buttermilk. Add liquid ingredients to dry ingredients. Stir until there are no dry particles. Stir together raisins and 1 tablespoon flour. Fold in caraway seeds and raisins. Mix in melted butter. Pour into a 8x5x3 inch greased loaf pan. Bake at 325° for 60 to 70 minutes or until a toothpick inserted near center comes out clean. Remove from pan and cool on a wire rack. For improved flavor, store bread wrapped tightly in Saran Wrap for 8 hours.

Mari Vlahovich, Member

PEANUT BUTTER PIE

For 2 pies: 2 baked pie shells, cooled.

1 large pkg. Jell-O vanilla instant pudding	3 c. milk
--	-----------

Blend and add 6 heaping tablespoons crunchy peanut butter. Fill shells. Cover with pint of whipping cream, whipped. Refrigerate until served.

Jerry Mickelsen, Clackamas County
Fair Manager

JELLY ROLL

4 egg yolks	1/2 c. sugar
1/4 c. sugar	2/3 c. sifted flour
1/2 tsp. vanilla	1 tsp. baking powder
4 egg whites	1/4 tsp. salt

Beat egg yolks till thick and lemon colored. Gradually beat in 1/4 cup sugar. Add vanilla. Beat egg whites till soft peak. Add 1/2 cup sugar and beat until stiff peaks form. Fold yolks into whites and sift flour, baking powder and salt. Fold into egg mixture. Spread batter evenly into a well greased and floured 15x10x1 inch jelly roll pan. Bake at 375° for 10-12 minutes. Turn out onto towel sprinkled with powdered sugar and roll into roll. Unroll and fill with favorite jam or jelly. Reroll.

Nellie Parker, Rainier Shows

CORN BREAD (From the Waldorf Astoria)

1 c. white cornmeal	2 Tbsp. flour
1 tsp. sugar	1 tsp. baking powder
1 tsp. salt	3 egg yolks, beaten
1 pat butter	3 egg whites, stiffly beaten
2 c. sweet milk	

Put in mixing bowl, but do not mix, cornmeal, sugar, salt and butter. Scald until boiling sweet milk and pour over first mixture. Do not stir. Cover and let stand 4 or 5 hours, no longer. Combine and add to above mixture: 2 tablespoons flour, baking powder and egg yolks. Beat out all the lumps. Fold in egg whites. Pour into sizzling hot skillet, well greased, and bake in hot oven at 450° for 20-40 minutes.

Catherine Blowers, Treasurer

CRULLERS

1 doz. egg yolks, well beaten	1 tsp. vinegar
2 Tbsp. sugar	Pinch salt
2 Tbsp. cold water	2 egg whites, beaten

Mix together and add enough flour to make a fairly stiff dough. Roll out very thin; cut in squares. Then cut 2 slits into each square and twist as you drop into hot fat until nicely browned.

Catherine Blowers, Treasurer

SPEEDIE BREAD

2 c. warm water
1/4 c. sugar
2 pkg. dry yeast
1 Tbsp. salt

2 c. flour
2 Tbsp. soft shortening
3 3/4 c. sifted flour

Combine water, sugar, dry yeast. Add salt and 2 cups flour. Beat for 2 minutes with beater. Add shortening. Blend in remaining flour till dough is formed. Let rise in bowl (covered) for 10 minutes. Knead on floured pastry board for 10 minutes. Place in lightly greased bowl and turn over to coat top of dough (cover). Let rise for 20 minutes; punch and let it rise again for 20 minutes. Make into loaves; bake in greased loaf pans. Let rise in warm place for 40 minutes or until it reaches top of pans. Bake for 50-55 minutes at 375°.

Josie Splawn, Floyd's Fine Food

ORANGE CINNAMON MUFFINS

1 c. sifted all-purpose flour
1/4 c. sugar
3 tsp. baking powder
1/2 tsp. salt
Grated rind of 1 orange
1/2 c. chopped nutmeats

1 c. Quaker or Mother's oats
(quick or old-fashioned,
uncooked)
3 Tbsp. liquid shortening
1 egg
1/2 c. orange juice
1/4 c. milk

Topping:

2 Tbsp. sugar
2 tsp. all-purpose flour

1/4 tsp. cinnamon
1 tsp. melted butter

Sift together flour, sugar, baking powder and salt. Stir in orange rind, nutmeats and oats. Add remaining ingredients. Stir only until dry ingredients are moistened. Fill greased muffin cups 2/3 full. Sprinkle with topping made by combining all ingredients thoroughly. Bake in preheated hot oven at 425° about 15 minutes.

Douglas Haworth, Playland Shows
(Age 13)

CINNAMON ROLLS OLD-FASHIONED

5 to 6 c. flour	1 c. milk
2 pkg. dry yeast	1 c. water
1 tsp. salt	1 c. sugar
1 egg	Cinnamon to taste
1/2 cube margarine	

In large bowl, put 2 cups flour, salt, sugar. In pan, heat milk, water and margarine till lukewarm. Dissolve yeast; add to flour mixture. Then add warm milk, water and margarine; stir. Then add egg. Mix well. Gradually add remaining flour. Knead on floured surface 5 minutes; form a ball and put in greased bowl (large), covered. When doubled in size, divide, roll out on floured surface, spread margarine, cinnamon and sprinkle sugar. Roll, then cut in 2 inch slices; put in greased pan; let rise for 30 to 45 minutes. Bake at 350°, 25-30 minutes. Glaze yourself, if desired.

Debi Simmons, Playland Shows

APPLE CREAM PIE

Place in large mixing bowl:

3/4 c. sugar	1 tsp. vanilla
2 Tbsp. flour	1 c. sour milk, make by adding
1 egg	1 1/2 tsp. vinegar to 1 c.
1/4 tsp. salt	sweet milk and let stand for
	a few minutes

Beat until smooth sugar, flour, egg, vanilla and salt. Add milk mixture and mix well. Peel and coarsely grate enough

tart cooking apples to make 2 heaping cups and fold into the above mixture. Pour into a prepared, unbaked 9 inch pie shell. Bake in preheated 450° oven for 15 minutes; reduce heat and bake at 350° for 30 minutes. While pie is baking, prepare the following topping: 1/4 cup melted butter, 1/3 cup sugar, 1/3 cup flour, 1 teaspoon cinnamon. Beat with electric mixer to make a fluffy topping. I find at times a bit more sugar and flour is needed to break up the chunks. Remove pie and sprinkle topping evenly over top. Return to oven and bake 20 minutes longer at 350°. Serve slightly warm and top with whipped cream.

Betty Pittman, Clark County Fair

PUMPKIN BREAD

1 (No. 2 1/2) can pumpkin	1 c. nuts
1 c. oil	1 c. raisins
4 c. sugar	1 tsp. salt
1 1/2 tsp. cinnamon	5 c. flour
1/4 tsp. cloves	4 tsp. soda

Mix all ingredients together and pour into loaf pans. Bake at 350° for approximately one hour.

Nellie Parker, Rainier Shows

PUMPKIN PIE

Place in large mixing bowl 3 eggs; beat slightly and then add 1 1/3 cups sugar mixed with the following spices: 1 teaspoon cinnamon, 1/8 teaspoon cloves, 1/2 teaspoon each ginger, nutmeg and salt, 1 1/2 teaspoons vanilla. Beat well and add 1 1/2 cups pumpkin; mix, then add 1 cup cream or evaporated milk and 1/3 cup milk. Mix well and pour into prepared, unbaked 9 inch pie shell. Bake in preheated 450° oven for 15 minutes; reduce heat to 350° and bake 1 hour.

Betty Pittman, Clark County Fair

HAZELNUT PIE

4 eggs	1 tsp. vanilla
1 c. sugar	2 c. roasted, chopped finely hazelnuts (filberts)
1/8 tsp. salt	
1 1/2 c. dark corn syrup	2 unbaked (8 inch) pie shells
2 Tbsp. butter, melted	

Preheat oven to 350°. Beat eggs until blended, but not frothy. Add, in order, sugar, salt, corn syrup, melted butter and vanilla, mixing to blend. Stir in hazelnuts. Divide filling between two pie shells; place in oven. Reduce heat to 325° and bake 50 to 60 minutes.

This will make two wonderful pies--don't make just one because they are soo good.

Addy Hesse, Washington County
Fair Manager

PECAN PIE

Crust:

1 (3 oz.) pkg. cream cheese	3 Tbsp. margarine 1/3 c. flour
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Filling:

2 eggs	1 tsp. vanilla
2/3 c. packed brown sugar	3/4 c. chopped pecans
1/4 c. corn syrup	Pecan halves

Combine cream cheese, margarine and mix until well blended. Add flour; mix well. Form into a ball and chill thoroughly. Roll out dough and place in a 7 inch pie plate. Combine eggs, brown sugar, corn syrup and vanilla. Stir in nuts. Pour filling in shell. Cover edge of shell with foil. Bake at 350° for 45 minutes. Cool thoroughly. Garnish with pecan halves. 4 servings.

Dorothy Eastman,
Eastman Concessions, Canada

RANCH ROLLS

2 c. sugar	1 Tbsp. salt
1 c. salad oil	3 eggs
4 c. boiling water	2 pkg. active dry yeast
12 to 13 c. flour	1/4 c. water

Beginning at 2 P.M., measure sugar and oil into large bowl; pour boiling water over and let cool. At 3 P.M., dissolve yeast and dash of sugar in remaining water; add to first mixtures along with the flour, salt and eggs. Knead and let dough rise until 6 P.M. Punch down and allow to rise again. Punch down to 8 P.M., then form dough into walnut size (no larger) rolls. Oil well; cover and let stand overnight. Bake the next morning about 20 to 25 minutes at 350°.

Herb Butter--To go with Ranch Rolls:

1 tsp. caraway seeds	1/2 tsp. cayenne pepper
1 tsp. basil	1/2 tsp. oregano
1 tsp. onion powder	1 tsp. dill weed (if wanted)

Mix with 1/2 pound soft margarine or butter. Cut out bread dough and dip in melted Herb Butter. Let rise and bake.

June Lee, Lee's Novelties

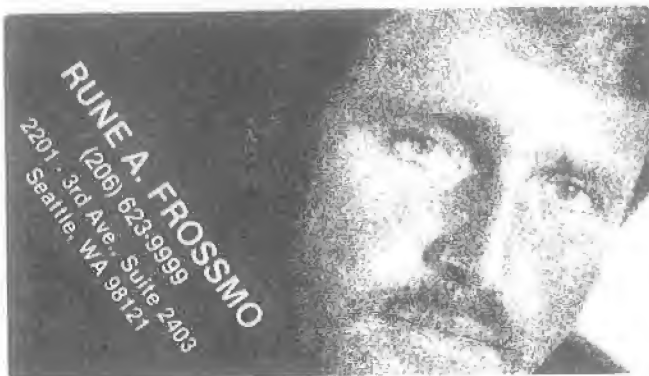
RANCH BUNS

3 1/2 c. boiling water	3 eggs, beaten
1 1/2 c. sugar	1 pkg. active dry yeast
1 tsp. salt	1/2 c. warm water
1 c. salad oil	Flour

Beginning at 2 P.M., measure sugar, salt and oil into large bowl; pour boiling water over; let stand until lukewarm. Add 5 cups flour and stir with spoon. Add eggs; dissolve yeast in warm water and add to dough. Add another 4 to 5 cups flour, then knead; place dough in oiled bowl to rise. Punch down at 6 P.M. and again at 9 P.M. Shape into buns, rolling pieces of dough about the size of an egg. Place on oiled cookie sheets, then put in a cool place to rise. Next day, bake buns at 375° for 15 minutes. Makes about 80 buns.

June Lee, Lee's Novelties

**** NOTES ****



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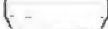












HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

A		4-cup baking dish: 9-inch pie plate 8x1½-inch layer cake pan—C 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A
B		6-cup baking dish: 8 or 9x1½-inch layer cake pan—C 10-inch pie plate 8½ x 3 5/8 x 2 5/8 inch loaf pan—A
C		8-cup baking dish: 8x8x2-inch square pan—D 11x7x1½-inch baking pan 9x5x3-inch loaf pan—A
D		10-cup baking dish: 9x9x2-inch square pan—D 11¾x7½x1½-inch baking pan 15x10x1-inch jelly-roll pan
E		12-cup baking dish and over: 13½x8½x2-inch glass baking pan 12 cups 13x9x2-inch metal baking pan 15 cups 14x10½x2½-inch roasting pan 19 cups
F		
G		
H		
I		
J		
K		

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:		
7½x3-inch "Bundt" tube pan—K		6 cups
9x3½-inch fancy tube or "Bundt" pan J or K		9 cups
9x3½-inch angel cake pan—I		12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K		12 cups
9x3½-inch fancy tube mold—J		12 cups
10x4-inch fancy tube mold (Kugelhupf)—J		16 cups
10x4-inch angel cake pan—I		18 cups
Melon Mold:		
7x5½x4-inch mold—H		6 cups
Spring-Form Pans:		
8x3-inch pan—B		12 cups
9x3-inch pan—B		16 cups
Ring Molds:		
8½x2½-inch mold—E		4½ cups
9¼x2½-inch mold—E		8 cups
Charlotte Mold:		
6x4¼-inch mold—G		7½ cups
Brioche Pan:		
9½x3¾-inch pan—F		8 cups

CAKES, COOKIES, DESSERTS

CHERRY RIPPLE DESSERT

1 c. vanilla wafer crumbs (about 24)	1 c. heavy cream, whipped and sweetened
24 large marshmallows	1 can cherry pie filling
1/2 c. milk	1/4 tsp. almond extract
Dash salt	(optional)

Spread half of crumbs in 9x9 inch pan. Melt marshmallows and milk slowly in pan. Cool to room temperature and add whipped cream. Put half of cream mixture over crumbs. Add almond extract to cherries and spoon over cream mixture. Top with remaining cream mixture and wafer crumbs. Chill.

Dwight Buff,
Manager of Oregon State Fair

PEPPERMINT PATTIES

1 pkg. Pillsbury Plus chocolate mint cake mix	2 eggs
1/2 c. shortening	Powdered sugar
1 Tbsp. water	48 creme filled mints

Heat oven to 375°F. Lightly grease cookie sheets. In large bowl, combine cake mix, shortening, water and eggs; mix well. Form dough into 1 inch balls. Roll in powdered sugar. Place 2 inches apart on prepared cookie sheets. Bake at 375°F. for 7 to 10 minutes or until edges are set. Immediately place a creme filled mint in center of each cookie, pressing down lightly. Remove from cookie sheets. Cool completely. Makes 48 cookies.

Teresa Benwell, Playland Shows Office

THREE LAYER DESSERT

1 c. chopped walnuts	1 (8 oz.) pkg. cream cheese
1 c. flour	1 pkg. instant chocolate pudding
1/2 c. soft margarine	1 pkg. instant vanilla pudding
1 c. powdered sugar	3 c. milk
1 c. Cool Whip	

Mix walnuts, flour and margarine and pat in 8x13 inch pan. Bake 10-15 minutes at 350° (until light brown). Cool. Mix sugar, Cool Whip and cream cheese. Spread over 1st layer. Mix pudding and milk. Spread over second layer. Then spread Cool Whip over top and sprinkle with grated Hershey's bar.

Variations: Butterscotch and vanilla pudding and sprinkle top with toasted coconut.

Pat Poe, Funtastic Shows

CRAZY CAKE

1 1/2 c. sifted flour	1 tsp. vanilla
1 c. sugar	1 Tbsp. vinegar
1/2 tsp. salt	6 Tbsp. oil or melted shortening
1 tsp. soda	1 c. cold water
3 Tbsp. cocoa	

Sift dry ingredients in ungreased pan. Make 3 holes in dry ingredients. In one hole, put 5 tablespoons oil; in second hole, put 1 tablespoon vinegar and in third hole, put 1 tablespoon vanilla. Pour 1 cup cold water over all and mix well with fork (don't overbeat).

Crazy Cake Topping:

1 c. brown sugar	1/4 c. cream
1/4 c. butter	

Melt this together and pour over cake after the cake is done. Cover with coconut and brown in oven till it starts bubbling.

Josie Splawn, Floyd's Fine Food

FROZEN WHIPPED STRAWBERRY TREAT

1 c. sifted flour	1 c. sugar
1/4 c. brown sugar	2 c. strawberries (1 [10 oz.] frozen)
1/2 c. chopped walnuts	2 Tbsp. lemon juice
1/2 c. melted butter	1 c. whipped cream
2 egg whites	

Stir together and spread in shallow pan first four ingredients. Bake at 350° for 20 minutes, stirring occasionally. Remove and spread 2/3 crumbs in a 13x9x2 inch pan, then combine egg whites, sugar, strawberries, lemon juice. Beat to stiff peaks, then fold in 1 cup whipped cream. Spoon into pan and top with remaining crumbs. Freeze 10-12 minutes or longer before serving.

Phyllis Sade, Playland Shows,
Gerry Mitchell

MARRIAGE COOKIES

1/2 c. shortening	1 tsp. vanilla
2 eggs	1 tsp. salt
2 c. oatmeal	2 c. brown sugar
1 tsp. baking powder	2 3/4 c. flour
1/2 tsp. soda	

Cream shortening and sugar together, then add eggs and vanilla. Then add all dry ingredients and mix. Roll out and fill with: 1 pound dates, 1 cup nuts, 1/2 cup water, 1/2 cup sugar. Heat on burner till sugar dissolves, then make like a jelly roll. Chill and slice. Bake at 350°, 12-13 minutes.

Josie Splawn, Floyd's Fine Food

BROWNIES

1/4 lb. butter or margarine	1 tsp. vanilla
1 c. sugar	1 c. flour
4 eggs	1/2 tsp. baking powder
1 can chocolate syrup	1/2 c. chopped walnuts

Mix first three ingredients; add next two. Mix flour with baking powder; add to above; stir in the walnuts. Pour into greased 12x18 inch jelly roll pan. Bake at 350° for 20-25 minutes. Frost with any favorite chocolate frosting.

Alice Dennistoun

CHEESE CAKE

1 c. graham cracker crumbs	3 1/2 pkg. cream cheese
5 Tbsp. melted butter	3 eggs
1/4 tsp. cinnamon	1 c. sugar
	1 tsp. vanilla

Mix together first three ingredients and pat into bottom of spring mold pan. Cream cream cheese; add eggs, one at a time, and beat well after each. Add sugar and vanilla. Pour into graham cracker mixture; bake 20 minutes at 350°. Meanwhile, beat 1 pint sour cream until good and frothy. Add 1 teaspoon vanilla and 1/2 cup sugar. Remove cake from oven. Gently pour sour cream mixture over top. Return to oven and bake for 5 minutes at 400°. Serves 8.

Beverly Hughes, Hughes Amusement
Enterprises, Seattle

RHUBARB CHIFFON PIE

3 1/2 c. chopped rhubarb	1 envelope Knox gelatine,
1/4 c. water	dissoved in 1/4 c. cold water
3/4 c. sugar	1 c. whipping cream
	1/4 c. sugar

Cook rhubarb with water and sugar until barely tender; remove 1/2 cup rhubarb. Cook remaining fruit until tender, 8 to 10 minutes. Add softened gelatine to rhubarb; stir until gelatine is dissolved. Cool mixture until partially set, but not firm. Whip cream until it begins to thicken. Add 1/4 cup sugar gradually and beat until stiff. Fold in rhubarb mixture and pour into chilled Oatmeal Crust (recipe follows). Garnish with the 1/2 cup rhubarb. Chill until set.

Oatmeal Crust:

1 c. uncooked, rolled oats	1/3 c. butter, melted
1/2 c. brown sugar	1/2 c. flaked or shredded coconut

Heat oven to 375°. Pour rolled oats into shallow pan and place in oven to toast 5 to 8 minutes. Mix well with brown

sugar, melted butter and coconut. Pack firmly into bottom and sides of 9 inch pie plate. Chill until firm in freezer compartment.

Irene Allin

JOE FROGGERS

1 c. shortening	2 c. molasses
2 c. sugar	2 tsp. baking soda
1 Tbsp. salt	7 c. sifted flour
3/4 c. water	1 Tbsp. ginger
1/4 c. rum	1 tsp. each clove, nutmeg
	1/2 tsp. allspice

Cream shortening; add sugar and mix until light. Dissolve salt in water and mix with rum. Add soda to molasses. Sift flour with spices and add alternately with liquid ingredients to creamed mixture. Stir well between additions. The dough will be sticky and easier to handle if chilled overnight. Roll out to 1/2 inch thickness. Cut with a large cutter, about 5 inches if possible. Bake in 375° oven for 12-12 minutes or until done. Makes 2 dozen very large cookies.

Irene Allin

KAROT CAKE

2 1/2 c. flour	1 c. crushed pineapple
2 tsp. soda	1 tsp. salt
2 tsp. cinnamon	1 c. grated carrots
2 c. sugar	3 eggs
1 1/4 c. oil	1/2 c. nuts

Icing:

1/2 c. butter	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese	1/2 lb. powdered sugar

Mix well and pour into greased pan. Bake at 350° for 45-50 minutes.

Icing: Mix together. Spread on top of cake.

Kathi Rhew, Funtastic Shows

FRESH APPLE CAKE

4 c. diced apples	2 tsp. vanilla
2 c. white sugar	2 c. flour
1/2 c. Wesson oil	2 tsp. soda
1/2 c. chopped walnuts	2 tsp. cinnamon
2 eggs, well beaten	1 tsp. salt

Topping:

1/4 c. white sugar	1/2 c. walnuts
1/2 c. coconut	

Mix together apples and sugar. Add oil, walnuts and eggs. Mix together, then add vanilla, soda, cinnamon and salt. Put in greased 9x13x2 inch pan. Bake 1 hour or until it shrinks from sides; 25° lower for a glass pan.

Topping: Mix with hands; put on top of cake before baking.

Marilyn Randall, Eastman Concessions

CHERRY COCONUT BARS

1 c. flour	1/2 tsp. baking powder
1/2 c. butter or oleo	1 tsp. vanilla
3 Tbsp. powdered sugar	1/2 c. walnuts
2 eggs, slightly beaten	1/4 tsp. salt
1 c. white sugar	1/2 c. coconut
1/4 c. flour	1/2 c. quartered maraschino cherries

Heat oven to 350°. With hands, mix 1 cup flour, butter and powdered sugar until smooth. Spread thin with fingers to bottom and sides of ungreased pan, 8x8x2 inches. Bake about 20 minutes. Stir in the rest of ingredients into eggs. Spread over top of baked pastry (no need to cool). Bake approximately 25 minutes. Cool and cut into bars.

To double: 3/4 cup nuts and 3/4 cup cherries works best. Makes a beautiful Christmas cookie.

Marilyn Randall, Eastman Concessions

OLD-FASHIONED LACY OATMEAL COOKIES

1/4 lb. butter or oleo
1/2 c. sugar (scant)
1 c. oatmeal

1 Tbsp. flour (good measure)
2 Tbsp. water (add a little
vanilla)

Heat oven to 350°. Mix well. Drop on cookie sheet and bake until a little brown. You may want to use a little more oatmeal and another spoon of water to make them not quite so lacy, but easier to handle. You can't leave them on the cookie sheet to cool or you won't be able to get them off. They must be taken off while hot.

Marilyn Randall, Eastman Concessions

MERRY-GO-ROUND ENGLISH TRIFFLE

1 sponge jelly roll
2 Tbsp. Madeira
4 eggs, separated
1/4 c. sugar (fine
granulated sugar)
1/2 Tbsp. unflavored gelatin

1 1/4 c. light cream
2 c. heavy cream
2 Tbsp. light rum
1 Tbsp. confectioners' sugar
1 tsp. vanilla

Cut the jelly roll in half inch slices to line the bottom and sides of a large crystal bowl, reserving a few slices for the top of trifle. Sprinkle with Madeira and refrigerate. Place the egg yolks into electric mixing bowl; add the sugar. Beat thoroughly and add the gelatin. Bring the light cream to a boil and add to the yolk mixture, stirring constantly with a whisk. Use wooden spoon to scrape the mixture into large saucepan. Cook and stir custard over low heat until it coats back of wooden spoon. Immediately remove the saucepan from heat and place in bowl with ice cubes to cool. Stir until cool.

In a dry, clean mixing bowl, add egg whites. Beat until they stand in soft peaks. Fold the whites into cooled custard. Beat half the heavy cream until stiff and fold into custard, then fold in the rum. Spoon the custard into chilled bowl with the jelly roll slices. Place briefly in the freezer only until set. Do not let it freeze. Cover the top with leftover jelly roll slices. Beat the remaining cream and sweeten it with the confectioners' sugar and add vanilla extract, using pastry tube or spoon. Garnish the top of the trifle with the sweetened cream.

Pat and Tom Cooper,
Painter For All Shows

7-UP CAKE

Cream mixture:

1 1/2 c. butter

3 c. sugar

Add:

5 eggs

2 Tbsp. lemon extract

3 c. flour

3/4 c. 7-Up

Bake in a greased and floured Bundt pan at 325° for 1 1/4 hours.

Ron Inburg, Manager
Douglas County Fair

CINNAMON CAKE

2 eggs

1 tsp. baking soda

1/2 c. vegetable oil

1 tsp. cinnamon

1 c. brown sugar

1/4 tsp. salt

1 c. flour

4 apples (medium)

1 tsp. vanilla

Peel and core apples and dice. Beat eggs in large mixing bowl. Add vegetable oil, brown sugar and vanilla and stir. In separate bowl, sift together flour, baking soda, cinnamon and salt. Mix apples into dry ingredients. Combine thoroughly. Pour into a 9 inch square greased and floured cake pan. Bake in preheated oven at 350° for 45 to 50 minutes.

Jessie Colwell, Marco Concessions,
Canada

HOT MILK CAKE

2 eggs

1/8 tsp. salt

1 c. sugar

1 tsp. baking powder

1 tsp. vanilla

3 Tbsp. butter

1 c. all-purpose flour

1/2 c. boiling milk

In electric mixer, place unbeaten eggs, sugar and vanilla and mix for 5 to 7 minutes at high speed. Success depends on

sugar being well dissolved. Blend flour, salt, baking powder, then add all at once to eggs and mix. Melt butter in boiling milk. Pour over all at once and beat just enough to mix. Pour into well greased 8x8 inch cake pan. Bake at 350° for 30 minutes or until golden brown. Invert on a cake rack to cool. Frost.

Jessie Colwell, Marco Concessions,
Canada

CHOCOLATE COCONUT CLUSTERS

In large saucepan, mix:

1/2 c. shortening or butter	1/2 c. milk
2 c. white sugar	

Bring to a boil over a fairly hot heat. Remove from stove and add:

1 c. coconut (long)	6 Tbsp. cocoa (or to desired preference)
3 c. oatmeal	Pinch of salt

Mix well and drop on wax paper from spoon. Cool.

Barb Till, Marco Concessions,
Canada

COCONUT BALLS

1 can Eagle Brand sweetened condensed milk	1 lb. coconut (small) 1/2 tsp. vanilla
--	---

Mix; form into balls. Bake in greased pan until brown.

Barb Till, Marco Concessions,
Canada

CHIP OATMEAL COOKIES

1 c. all-purpose flour	1/2 c. firmly packed brown sugar
1 tsp. baking powder	1 egg
1/4 tsp. salt	3 Tbsp. milk
1 c. quick-cooking oats	1 pkg. semi-sweet chocolate chips
1/2 c. shortening	1/3 c. walnuts

Sift flour with baking powder and salt. Add oats and mix well. Cream shortening. Gradually add sugar and continue beating until light and fluffy. Add egg and milk; beat well. Blend in flour mixture. Stir in chips and nuts. Drop from teaspoon onto ungreased cookie sheet. Bake at 375° for 10-12 minutes. Makes 3 dozen.

Dorothy Eastman,
Eastman Concessions, Canada

PUMPKIN ROLL

3 eggs	1 tsp. baking powder
1 c. sugar	2 tsp. cinnamon
2/3 c. pumpkin	1 tsp. ginger
1 tsp. lemon juice	1/2 tsp. nutmeg
3/4 c. flour	1/2 tsp. salt

Beat eggs at high speed for 5 minutes. Stir in remaining ingredients and mix well. Pour mixture into greased and floured 10x15x1 inch pan or cookie sheet. Bake at 350° for 15 minutes. Turn out on towel and roll up and let cool while still in towel.

Filling:

2 (3 oz.) pkg. cream cheese	1 c. powdered sugar
4 tsp. butter	1/2 tsp. vanilla

Cream together these ingredients. Unroll cooled cake and spread the filling evenly. Reroll. Place in refrigerator for 25 minutes. Serve.

Jan Armstrong, Playland Shows

FRESH APPLE CAKE

3 c. apple slices, peeled	1 1/2 c. sugar
1/3 c. Wesson oil	2 beaten eggs
2 tsp. vanilla	2 c. flour
2 tsp. soda	2 tsp. cinnamon
1/2 c. chopped nuts	1 tsp. salt

Mix apples, sugar, beaten eggs and oil. Add vanilla and sifted dry ingredients. Stir in nuts. Pour into greased 13x9 inch pan. Bake at 350° for 40 to 50 minutes.

Pat Waler, Truck Wholesale Company

ALMOND NORWEGIAN COOKIES

1 2/3 c. flour	1 egg
1/2 c. sugar	1 c. butter
1/2 tsp. baking soda	1/2 c. chopped, toasted almonds
1 tsp. cinnamon	

Sift flour, sugar, baking soda and cinnamon together. Add beaten egg and butter; chill. Shape into small sticks. Brush tops with egg glaze (1 slightly beaten egg with 1 tablespoon water) and almonds. Bake 8-10 minutes at 375°.

Chris Hoss, S. & H. Concessions

PEANUT GRAHAM CAKE

3/4 c. Parkay margarine	4 tsp. baking powder
1 c. sugar	1 tsp. salt
3 eggs, separated	1 c. milk
1 tsp. vanilla	2 1/2 c. (15) crushed graham
1 c. flour	crackers

Beat margarine and sugar until light and fluffy. Blend in egg yolks and vanilla. Add combined dry ingredients alternately with milk, mixing well after each addition. Fold in stiffly beaten egg whites. Pour into greased and floured 13x9 inch pan. Bake at 350°, 30 minutes or until wooden pick in center comes out clean. Cool. Frost with:

Peanut Graham Cake Frosting:

7 oz. jar marshmallow cream	1/2 c. peanut butter
2 Tbsp. milk	

Combine marshmallow cream and milk, mixing with electric mixer until well blended. Add peanut butter, beating until light and fluffy.

Catherine Blowers, Treasurer

CREAM PUFFS (Waldorf Astoria)

1/2 c. shortening	1 tsp. salt
1 c. boiling water	4 eggs
1 c. sifted flour	

Add shortening to water; bring to a boil. Sift flour and salt together and add all at once to liquid. Stir vigorously and cook until mixture forms a smooth ball, leaving the sides of pan clean, stirring constantly. Cool slightly and add one egg at a time, beating after each. Egg mixture should be stiff and shiny. Drop on baking sheet with heaping teaspoonfull. Bake at 450° for one minute, then at 350°, 1/2 hour longer.

Catherine Blowers, Treasurer

MY MOTHER'S FAVORITE DATE CAKE

1 c. sugar	1 c. chopped dates
1 c. butter and shortening mixed	1 c. boiling water
2 eggs	1 1/2 c. flour
1 tsp. soda	Pinch salt
	1 tsp. vanilla

Cream together sugar and butter and shortening mix. Add eggs and mix well. Sprinkle soda over dates and pour boiling water over them. Add this alternately with flour, salt and vanilla to the first mixture and pour into your favorite pan and bake until it tests done in a moderate oven.

Catherine Blowers, Treasurer



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Candy, Jelly, Preserves



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING**, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

ZUCCHINI JAM

3 c. grated, peeled zucchini	1/2 c. crushed pineapple with
3 c. sugar	juice
1/2 c. lemon juice	1 small pkg. orange gelatin

Combine zucchini, sugar, lemon juice and pineapple in a large kettle; bring to boil until clear, about 6 to 12 minutes, stirring constantly. Remove from heat and add gelatin; stir until completely dissolved, then ladle into jars and seal.

June Lee, Lee's Novelties

DIVINITY

3 c. sugar	1 tsp. vanilla
3/4 c. white Karo	1/2 c. chopped walnuts
3/4 c. water	2 or 3 drops food coloring
2 egg whites, stiffly beaten, add 1/2 tsp. cream of tartar	

Boil sugar, Karo and water until it spins a thread. Pour slowly over egg whites, beating constantly; add vanilla, walnuts and food coloring. Beat until stiff; drop by spoonfuls onto waxed paper.

Joy Nelson, Playland Shows

DRIED APRICOT JAM

1 lb. dried apricots	4 pt. water
3 lb. sugar	Juice of 2 lemons

Wash apricots well and add water; soak overnight. Boil 3/4 of an hour, then add sugar. Boil hard for 40 minutes, stirring all the time.

Dorothy Eastman,
Eastman Concessions, Canada

PEPPER JELLY

2 medium green peppers (1/3 lb each)	3 1/2 c. sugar
1 c. white vinegar	1/2 bottle Certo

Seed and cut peppers into pieces. Put them in a blender with vinegar and chop finely. Mix chopped pepper and vinegar with sugar in a 5 quart pot and bring to a boil. Boil for 3 minutes. Remove from heat for 20 minutes to clear. Skim, stir and then return to heat. Boil 2 minutes. Remove from heat and stir in Certo. Pour into sterilized jars. Seal and refrigerate. Serve with ham. Wonderful over cream cheese on crackers.

Treena Anderson, Rainier Shows

ROCKY ROAD CANDY

6 c. mini marshmallows	3 Tbsp. butter
2 c. nuts (your choice)	1 can Borden's Eagle Brand
1 (12 oz.) pkg. real	milk
semi-sweet chocolate chips	

In large bowl, mix together marshmallows and nuts. Melt together in heavy pan chocolate chips, butter and milk. Pour over nut and marshmallow mixture and mix well. Pour into buttered pan or dish. Chill to set. Cut into bite-size pieces.

Patty West, Rainier Shows

ALMOND ROCA

1 c. butter	Slivered almonds
1 c. sugar	Chocolate chips
1 tsp. vanilla	

Stir and boil butter and sugar to soft crack stage. Add vanilla; spread on ungreased cookie sheet; cover with slivered almonds and chocolate chips. When chips melt, spread. Let cool, then break into pieces at the size you prefer.

Helen Ail, Ail Concessions

SUGAR WALNUTS

2 1/2 c. walnuts	1/2 tsp. cinnamon
1/2 c. water	1/2 tsp. salt
1 c. sugar	1 1/2 tsp. vanilla

Butter sides of 2 quart saucepan and cookie sheet. Heat walnuts in 375° oven for 5 minutes. Stir once. In saucepan, mix water, sugar, cinnamon and salt. Heat and stir till boiling, then cook, without stirring, to soft ball stage (236°). Remove from heat; stir 1 minute; add warm nuts and vanilla. Stir until nuts are well coated; turn out onto cookie sheet and separate. Almonds are also good.

Daphne Haworth, Playland Shows

PEANUT BUTTER BALLS

3 1/2 c. crushed Rice	1 (16 oz.) jar peanut butter
Krispies	12 oz. Hershey's bar (milk chocolate)
1/2 c. melted margarine	6 oz. chocolate chips
1 lb. powdered sugar	1/4 - 1/2 bar paraffin

Mix first four ingredients and form into balls. In double boiler, melt remaining ingredients. When melted, place a few balls at a time into mixture. Use tongs or toothpicks to remove and place on wax paper.

Phyllis Sade, Playland Shows,
Gerry Mitchell

NESTLE MARSHMALLOW FUDGE

1 jar marshmallow fluff	2 pkg. Nestle semi-sweet chocolate morsels
1 small can evaporated milk	1/2 tsp. vanilla
1 1/2 c. sugar	1/2 c. chopped nutmeats
1/4 tsp. salt	

Combine marshmallow fluff, evaporated milk, sugar and salt. Boil 5 minutes on medium heat, stirring constantly. Remove from heat and stir in until melted chocolate morsels. Add vanilla and nutmeats. Pour into buttered, 8x8x2 inch pan and chill until firm.

Catherine Blowers, Treasurer
N.W.S.C.

MARSHMALLOWS

2 Tbsp. Knox gelatine	1 tsp. vanilla
8 Tbsp. cold water	Powdered sugar
2 c. sugar	

Soak Knox gelatine in 6 tablespoons cold water. Boil sugar in 2 tablespoons water 5 minutes. Pour gelatine into sugar and beat 20 minutes. Add vanilla. Pour into a square pan lined with waxed paper, greased and floured. Cut with heated knife and roll in powdered sugar.

Catherine Blowers, Treasurer
N.W.S.C.

** NOTES **



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Bill & Joy Blake

S & H CONCESSIONS

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on the sale of this cookbook.**

Howard Hoss & Richard Spellmen

Beverages, Microwave, Misc.



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES, MICROWAVE, MISCELLANEOUS

IRISH CREAM

1 c. Irish whiskey	1 tsp. coconut extract
1 c. Eagle Brand milk	1 Tbsp. vanilla
1 tsp. instant coffee (powdered)	2 Tbsp. chocolate extract
4 eggs	

Blend in blender. Will keep one month in refrigerator.

Helen Ail, Ail Concessions

BRANDY PUNCH

6 1/2 c. brandy	6 1/2 c. powdered sugar
8 pt. cream or half & half	3 pt. vanilla ice cream
5 tsp. vanilla	Nutmeg

Combine brandy, cream and vanilla; mix well. Add powdered sugar until dissolved. Cover and refrigerate at least 6 hours. Two hours before serving, add ice cream and refrigerate. Sprinkle with nutmeg to serve. Serves 20.

Phil Colson,
Hoss-Wilkerson-Wohlberg Insurance

SEASON'S GREETING PUNCH

1 c. sugar	1 (28 oz.) bottle ginger ale
2 c. lemon juice	Red and green maraschino cherries
1 (46 oz.) can red flavored fruit punch	Orange slices
	Ice cubes

Mix ingredients through ginger ale. I place the cherries in a mold; fill with water and freeze. Place mold in punch bowl; add orange slices.

Joy Nelson, Playland Shows

IRISH CREAM

1 can Eagle Brand milk
1 pt. whipping cream

2 Tbsp. chocolate
12 oz. of good rye or Irish
whiskey

Buzz in blender until smooth and enjoy! Store in refrigerator for up to 3 weeks. (I've never found any anywhere after 1 week.)

Dorothy Eastman,
Eastman Concessions, Canada

APPETIZER BEVERAGE

Fruit ice cubes. Freeze whole strawberries or mint leaves in ice cubes. Serve in tall glasses of fruit drinks.

Maxine Mitchell, Playland Shows

KALVA

1 pt. vodka
4 c. sugar
2 c. boiling water

2 oz. instant coffee
1 vanilla bean

Mix sugar and coffee. Add boiling water. Let cool. Add vodka. Pour into 2 empty fifth bottles. Add 1/2 bean to each bottle. Screw on tops. Next call Pat and Lefty for a good drunk!

Pat and Lefty Davidson,
Friend of Burback, Inc.

INSTANT SPICE TEA

2 c. Tang
1 1/2 c. sugar
1 c. instant tea

1 tsp. cinnamon
1/2 tsp. ground cloves
1 small pkg. lemonade twist

Use 2 well rounded teaspoons to a cup of boiling water.

Grace Slattery, Burback, Inc.

HOT BUTTERED RUM

1 lb. brown sugar	1/2 tsp. cinnamon
1/4 lb. margarine	1/2 tsp. cloves
Pinch salt	1 qt. vanilla ice cream
1/2 tsp. nutmeg	

Cream butter and sugar together until smooth and fluffy. Add spices and salt and ice cream. Mix together: 1 heaping teaspoon of batter, 1 1/2 ounces rum, hot water and Cool Whip.

Carole Slough, Western Shows

AMARETTO

4 c. sugar	2 oz. almond extract
4 c. water	1/2 gal. vodka
1/5 apricot brandy	

Boil sugar and water. Cool and add brandy and extract. Now add vodka. Let set overnight and use.

Irene Eastman, Vancouver, B. C.

IRISH CREAM

1 can Eagle Brand milk	1 c. Scotch whiskey
1/2 pt. whipping cream	3 eggs, beaten with a fork
(half & half)	2 tsp. Nestle's Quik cocoa
1/2 tsp. extract of coconut	

Put all ingredients in blender. Mix well and bottle. Keep refrigerated!

Irene Eastman, Vancouver, B. C.

GREAT EGGNOG

12 eggs	2 c. light rum
1 lb. sifted powdered sugar	1 c. apricot brandy
2 c. dark rum	2 qt. half & half cream
2 c. brandy	Nutmeg

Separate the 12 eggs. Beat yolks till light; beat in sifted powdered sugar; add the 2 cups of dark rum; beat well; refrigerate 2 hours, then add the brandy, light rum and apricot brandy; mix and chill till needed. Just before serving, beat the 12 egg whites to soft peaks; fold in the 2 quarts cream; combine with the chilled egg yolk mixture. Pour into punch bowl. Sprinkle nutmeg over each serving.

Alice Dennistoun

FUDGESICLES

1 pkg. instant chocolate	1/4 c. sugar
pudding	1/2 c. cream
	Milk as called for on the box

Mix in mixer and pour into containers and freeze.

Jilliaun Meeker (Age 5)

HOMEMADE KAHLUA

4 c. sugar	4 c. water
------------	------------

Bring to a boil; add 2 ounces instant coffee, mix coffee with a little syrup before adding to mixture. Bring to a boil again; add vanilla bean, sliced nearly all the way up; let stand in syrup until cold; add 1/5 of whiskey or burbon. Leave bean in and bottle; let stand for at least a month to cure. Makes more than 1/2 gallon.

Doris Jean Barth,
Recording Secretary

SUMMER SLUSH

1 large can pineapple juice	1 pkg. frozen strawberries
2 cans frozen lemonade	3 pkg. strawberry Kool-Aid
1 can lemon juice or fresh lemons	4 c. sugar or to taste
	Add water to make 2 gal.

Mix all ingredients in a giant canister and freeze until slushie.

Michelle Meeker (Age 8)

FISH HOUSE PUNCH

1 fifth dark rum	1 pg. lemon juice (use fresh squeezed juice only)
1 fifth brandy	1 c. sugar or to taste, but not over 2 c.
1 pt. peach brandy	1 1/2 qt. soda water (see note)

Mix everything, but soda water, to blend for at least 3 hours. I generally do this at least a day ahead of a party. Pour over ice in punch bowl; add soda. This is really powerful so watch your guests.

Note: 3 parts punch to 2 parts soda water are good portions.

Irene Allin

THOUSAND ISLAND DRESSING

Parsley, finely chopped	1/2 c. grated onion
1 c. mayonnaise	1 tsp. paprika
1/2 c. chili sauce	1 tsp. Worcestershire sauce
1/4 c. green pepper, chopped	2 chopped, boiled eggs
1/4 c. finely chopped celery	1/4 c. sweet pickle relish

Blend ingredients together.

Kathi Rhew, Funtastic Shows

CHILI SAUCE

1 1/2 gal. tomatoes	1 1/2 tsp. ground cloves
3 c. minced bell peppers	1 1/2 tsp. allspice
3 c. minced onions	1 1/2 tsp. black pepper
1 Tbsp. celery seeds	2 bay leaves
4 1/2 c. vinegar	6 Tbsp. salt
1 1/2 c. molasses	1 Tbsp. red pepper

Put tomatoes in boiling water to peel. Cut peeled tomatoes in quarters and measure 1 1/2 gallons into large heavy kettle or canner. Add remaining ingredients and cook rapidly until thick, about 1 hour. Pour into hot jars and seal. About 9 1/2 pints. Great as base in spaghetti sauce, chili, taco sauce, anything you would use tomatoes or tomato sauce in.

Daphne Haworth, Playland Shows

HOMEMADE NOODLES

1 1/2 c. flour	2 Tbsp. water
1 tsp. baking powder	1 egg
1 tsp. salt	

Sift flour; measure and sift again with baking powder and salt. Beat egg in large bowl; work in 1/2 cup flour mixture, then 1/2 tablespoon water; repeat this way until all flour and water is used. Place dough on lightly floured board; knead 1 minute. Reflour board and roll dough with floured rolling pin to paper thinness. Roll up dough like jelly roll and cut into 1/4 inch strips. Shake out and separate completely. To cook, drop into 2 quarts boiling water; cook, uncovered, until tender (about 20 minutes).

Catherine Blowers, Treasurer
N.W.S.C

BUTTERMILK PANCAKES

1 1/4 c. all-purpose flour	1/2 tsp. salt
2 tsp. baking powder	1 egg
1/2 tsp. soda	1 c. buttermilk
1 Tbsp. sugar	2 Tbsp. oil

Mix dry ingredients together. Combine egg, milk, oil. Add to dry ingredients. Stir until well mixed. Bake on hot grill.

Nellie Parker, Rainier Shows

notes

notes

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